

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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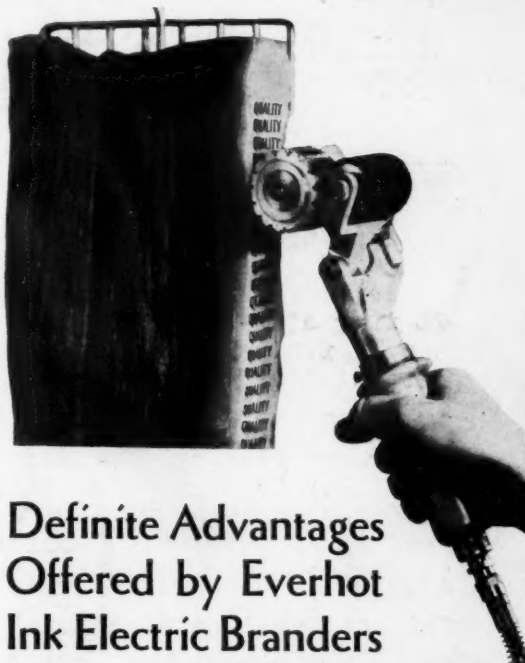
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**Rapid — Versatile  
Economical  
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This new model EVERHOT Ink Electric Marker is extremely versatile — serves a number of uses. Light, compact and easy to use, it marks hams, bacon, sausage and all other meat products with equal efficiency. Your name or trade mark, once neatly imprinted by an EVERHOT Ink Electric Brander, is a permanent mark identifying your product and a real factor in building sales.

Electrically heated die, automatically inked, operates at steady, even temperature and dries the ink as soon as it is applied—product may be re-handled immediately without smearing. Absolutely sanitary and unerasable.

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### Definite Advantages Offered by Everhot Ink Electric Brander

All consumer satisfaction in your product, a real factor in building repeat sales, is immediately lost if permanent distinctive identification is not provided. EVERHOT Brander, by furnishing this identification, permanently insure that the perfect quality of your product will be protected against substitution and provide a definite guarantee of future satisfaction. Write today for complete details of all EVERHOT Brander.

**EVERHOT**  
*America's Brand Makers*  
**EVERHOT**  
MANUFACTURING CO. — MAYWOOD, ILLINOIS

603 South 10th Avenue

# "We Thank You, Mr. Richter!"



## RICHTER'S FOOD PRODUCTS

INC.

812-818 WEST LAKE STREET  
CHICAGO



John E. Smith's Sons Co.  
50 Broadway  
Buffalo, N.Y.

Gentlemen:

We want to express our thorough satisfaction with the complete outfit of "Buffalo" Sausage Machines recently installed in our modern new plant.

In planning this, we investigated all kinds of equipment because we wanted to be sure that we had the most up-to-date and efficient facilities that money could buy.

It is gratifying to us that since we have been opened, people from all parts of the country have visited and inspected our plant and have been unanimous in their expressions that it is the last word in a provision house.

We are particularly anxious to tell you that the new "Buffalo" Self-Emptying Silent Cutter is the finest machine of its kind we have ever seen. The manner in which the meat is emptied is so perfect and rapid that it is going to cut down our operating time considerably.

This cutter is giving us a greater yield and also an improved quality product. There is no question about the fact that you have a machine which every sausage maker needs to turn out a high grade article at a saving in manufacturing costs.

Yours very truly,

Richter's Food Products, Inc.

*"Congratulations on the Opening of your New Plant and  
Sincere Wishes for Continuous Future Success!"*

**JOHN E. SMITH'S SONS CO., BUFFALO, N. Y., U. S. A.**

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 87. No. 15

OCTOBER 8, 1932

Chicago and New York

## Builds New Plant to Cut Operating Costs

### *Latest in Quality Sausage Making Illustrated in Layout and Equipment of Richter Plant*

Recent years have been difficult ones for the packer and sausage-maker.

Nevertheless disturbed economic conditions have not been without their compensations. With labor, building material and equipment prices low, there has been the opportunity to do needed construction work at a much lower cost than for many years.

More packers and sausage manufacturers have taken advantage of this opportunity to build new plants, construct additions, reconstruct or re-equip than the industry may realize.

In some cases this new construction or remodeling has been for the primary purpose of adding to plant capacity. In others it has been with the aim of reducing overhead costs, and to put the business in shape to better meet competition by making it possible to cut operating costs.

#### Grasped an Opportunity

Among the notable new plants that have been put into service during the past year is that of the Richter Food Products Co., Chicago, Ill.

This company, a consolidation of the Milwaukee Sausage Co. and the Chicago Sausage Co., both of Chicago, manufactures a full line of sausage, "ready-to-serve" specialties and cured meats.

The Chicago Sausage Co. was organized by Bruno Richter 12 years ago. It started operations in modest quar-

ters and with meager equipment. Three men were employed at the start. In 1930 the merger with the Milwaukee Sausage Co. took place, both companies occupying their original quarters.

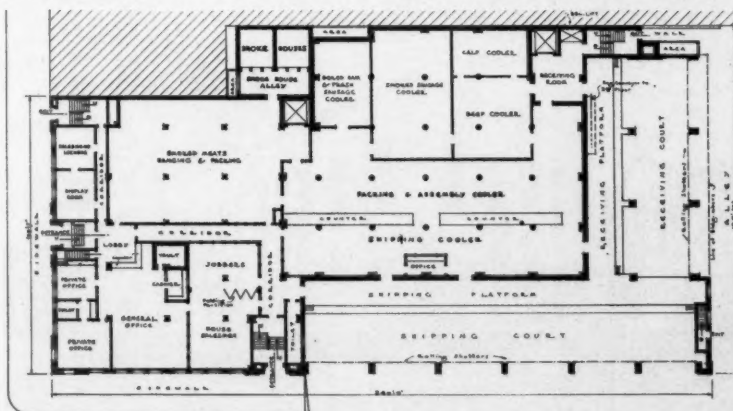
About two years ago, shortly after the consolidation, the decision was made to construct a new plant and to bring both organizations under one roof. Property was purchased and plans for the new plant drawn up.

#### Advantage Taken of Low Costs.

Then came the general business depression, with considerable uncertainty as to prospects for the meat industry. Conditions looked none too bright, and it seemed possible that the proposed construction might be secured at a lower figure by waiting.

By last year, however, volume of the company had increased to the point where manufacturing facilities were severely taxed, and as prices for labor, building material and equipment had dropped considerably, it seemed advisable to go ahead with the work. Accordingly construction was started, and the work was completed early this summer.

The new building, which houses the merged companies, as well as two branches formerly operated, is at the corner of Randolph and Carpenter sts., Chicago, in the famous Randolph Market district. It has a frontage of 100 ft. on Randolph st. and a depth of 240 ft., extending to a private alley at the rear. Side walls are of yellow brick on a granite base, with terra cotta trim,



CONVENIENCE OF LAYOUT FEATURES THIS SAUSAGE PLANT.

An interesting detail in the arrangement of the first floor is the convenience of handling product through the shipping room, all of the coolers being reached easily from this location. Note also how either the shipping dock or the receiving dock can be used for shipping or receiving. An elevator, barrel lift and inclined conveyor are installed to handle product from the receiving dock to the second floor. Finished product can be also brought to the coolers and shipping room on the first floor by means of the elevator installed near the front of the building.



a combination of unusually pleasing appearance. Foundations have been designed to carry extra stories should future processing needs require.

The building is two stories high, with a basement under the entire area. It will be seen from one of the accompanying illustrations that a large percentage of the wall space is occupied by windows. Concrete and special brick are used for floors, and practically all of the interior walls are of glazed tile, little or no wood entering into the construction.

#### Handling Costs Low.

In the design and layout of the building considerable care has been given to keep down processing costs, and particularly handling costs.

Two docks are provided. The smaller of these, in the rear, is nominally the receiving dock, and the larger, at the side, the shipping dock. However, either or both may be used for receiving and shipping. Both are connected with the shipping cooler, and with the facilities provided for distributing product to the respective departments on the first and second floors most convenient to subsequent processing operations. Both of these docks are equipped with rolling shutters.

The first floor layout of the plant is shown in an accompanying illustration. In this arrangement the packing, assembling and shipping cooler is the unit about which the other departments on this floor have been centered. Adjoining this room are beef and calf coolers, boiled ham and fresh sausage cooler, smoked meats hanging and packing room and the room equipped with

desks and telephones for jobbers and house salesmen. This shipping cooler is also convenient to the offices.

This arrangement, in connection with the facilities for moving product to and from the processing departments on the second floor, makes assembling of orders and the movement of product over the shipping dock simple and economical.

#### Arrangement of Departments.

At the front of the building are the private and general offices and a display room where all of the products manufactured by the company are shown in refrigerated showcases.

Carcasses to be broken down into wholesale cuts and boned out for use in sausage manufacture do not enter the building at the first floor, but are taken directly from the shipping dock to the second floor by an inclined conveyor. Carcasses and wholesale cuts for resale do not go to the second floor, but are carried by overhead rail directly to the beef and calf coolers.

Sausage meats and supplies enter the receiving room adjoining the receiving dock. From here they are distributed to the second floor by an elevator and a barrel lift. An overhead rail also connects this receiving room with the various coolers, the shipping room on the first floor and with the smokehouses.

Further flexibility of product movement is provided by spiral chutes connecting the two floors with the basement.

On the second floor the layout, in large measure, hinges around the sausage stuffing room. This is located in one corner of the building, receiving light from two sides and from skylights.

Adjoining this room are the smokehouses, cooking tanks and ovens, the meat grinding cooler, frankfurt and pork sausage packing cooler, sausage chill room, and the summer sausage cooler.

To the rear, adjoining the meat grinding cooler and the frankfurt and pork sausage cooler, are the sausage meat curing cooler and the hog and beef cooler. At the extreme rear are the coolers for trimmings and the hog cutting and beef boning cooler.

#### Straight Line Processing.

As mentioned before, carcasses to be boned and cut come directly from the loading dock by an inclined conveyor to the hog and beef cooler. This cooler is connected with both the sausage meat cooler and the cutting room by an overhead rail. A door leads from this cutting room into the sausage meat curing cooler, whence direct access is had to the meat grinding cooler which adjoins the stuffing room.

Sausage meat and other supplies arrive on the second floor from the loading dock by way of the elevator or barrel lift, both of which terminate in a vestibule. From here the supplies can be taken directly into the sausage meat cooler.

The remaining space on this floor is taken up by a small freezer adjoining the frankfurt and pork sausage packing cooler, locker rooms, dining room, a storage room and smokehouses.

In the basement are the boiler and compressor rooms, curing cellar, soaking and washing department, casing cleaning room and casing cooler and the smokehouse firing pits. Both spiral chutes and elevators, one at the front and the other at the rear, connect the basement with the two upper floors.

Refrigeration for the plant is furnished by two Vilter compressors, one with a capacity of 100 tons and the other with a capacity of 40 tons. The former is large enough to handle all hot weather refrigeration needs for the plant, the smaller being used for stand-by service and for cold weather operation. Both of the compressors are driven by Ideal synchronous motors of the flywheel type, equipped with automatic starters. All other equipment throughout the plant is also driven by Ideal motors.

#### Modern Construction Details.

Steam for heating and processing is generated in two 100 h.p. Kewanee boilers equipped with Nokol oil burners.

Construction details follow closely what is coming to be standard practice in the meat plant. Glazed tile is used for practically all interior walls.

Floors are of brick and concrete, the



NEW PLANT OF RICHTER FOOD PRODUCTS CO., CHICAGO.

The building has a frontage on one street of 100 ft. and a depth of 240 ft., extending to a private alley at the rear. Side walls are of yellow brick on a granite base, with terra cotta trim. Processing departments are on the second floor. Offices, shipping room and coolers occupy the first floor.





COMPRESSORS WHICH SUPPLY REFRIGERATION NEEDS.

The larger of these compressors has a capacity of 100 tons; the smaller 40 tons. The larger machine has sufficient capacity to take care of all hot weather needs of the plant. The other is used for stand-by service and for use during the cold weather. Both compressors are driven by synchronous motors. Power for the operation of all equipment is purchased.



MODERN SAUSAGE STUFFING ROOM.

Three stuffers are installed here. The door in the rear opens into the meat grinding cooler. To the left is the new type smokehouse through which the products are carried by a traveling chain operating in a horizontal plane. Cooking department, sprayers, smokehouses and sausage chill room are connected with stuffing tables by an overhead rail.

latter being used in coolers and rooms where there is considerable trucking, including the curing cellar and soaking and washing rooms, the shipping cooler, sausage stuffing room, sausage meat curing cooler, meat grinding room, etc. In coolers where product is suspended from overhead rails and in other locations where there is little or no trucking concrete floors have been laid.

#### Unit Coolers and Flake Ice.

Refrigeration, except in the case of carcass coolers where coils are used, is by means of Vilter unit coolers suspended from the ceiling. In some cases to secure uniform air circulation these units have been connected to a duct system to carry cooled air to all portions of the room. In one other case coils supplement the unit cooler, cooled air from the cooler passing over the coils before being distributed through the room.

Use of both the cooler and duct system and combination of cooler and coils is giving satisfactory cooling results, maintaining uniform temperatures and holding shrinkage to a minimum.

One interesting piece of refrigerating equipment installed in the meat grinding room is a flake ice machine for manufacturing the ice required in sausage manufacture. This machine consists of a direct expansion roll, or ice freezing cylinder, 30 in. in diameter, 36 in. long, revolving at a speed of 6½ revolutions per minute. This roll is constructed of 30 in. outside diameter pipe with extra heavy welded-in heads. Ammonia is supplied to the inside of the roll and the ammonia gas removed by means of a special double pipe stuffing box arrangement located at the center of one of the heads.

The lower side of the roll runs in a

water trough, so that the roll as it revolves becomes coated with a thin film of water which freezes quickly.

The ice, in the form of thin dry flakes, is removed from the roll by a revolving cutter and deposited in a truck or other suitable container. Both roll and revolving cutter are driven by a 2 h.p. motor. The water trough and the hood over the roll are of Monel metal. The roll itself is also covered with Monel metal, applied by welding, machined to a smooth surface.

The ammonia feed to the roll is automatically controlled by a back control valve system. The water is cooled before being discharged into the water trough. The machine occupies small floor space and has a capacity of 800 lbs. of ice per hour.

#### How Costs Are Cut

Features in the new plant of the Richter Food Products Co. which are aiding to keep processing costs low are:

- 1—Air cooling and conditioning in curing cellar and offices.
- 2—Smokehouse of new design in which meats are smoked as they move through the room in a horizontal plane on a traveling chain.
- 3—Unit cooling in sausage coolers, meat grinding cooler, shipping room, etc.
- 4—Glazed tile walls throughout; special brick floors where trucking is heavy.
- 5—Layout on both floors that permits of considerable flexibility in moving product and keeps interdepartmental transportation costs low.
- 6—Arrangement of receiving and shipping dock to use interchangeably with equal convenience.
- 7—Fire pits for the traveling smokehouse on a mezzanine floor saving floor space.
- 8—Oil burners under boilers.
- 9—New machine in small floor space for manufacturing flake ice required in sausage manufacture.

#### Sausage Manufacture.

All of the sausage manufacturing is done on the second floor. Here, as pointed out previously, departments and coolers have been arranged to secure straight-line production without any backtracking or crisscrossing. From the sausage meat cooler or the boning room the meat enters the sausage meat curing room and the meat grinding room in rotation.

Silent cutters, hashers and mixers, manufactured by the John E. Smith Sons Co., Buffalo, N. Y., are installed in both the cutting and boning cooler and the meat grinding room.

Meat for the stuffers is received from the meat grinding cooler in trucks. Three Buffalo stuffers are installed in the stuffing room, the stuffed sausages being received on stainless steel stuffing tables. The usual procedure of manufacturing and handling is following in this room, the linked sausage being hung on cages on an overhead rail which connects with the smokehouses.

In addition to two smokehouses of standard construction, two stories high with fire pits in the basement, an unusual type of smokehouse, said to be the only one of its kind in operation, is installed convenient to the stuffing tables.

#### New Type Smokehouse.

This house, designed with the aid of the Allbright-Nell Co., is sufficiently wide to hold two cages and about 44 ft. long. In this are installed two traveling chains operating in a horizontal plane. The cages enter the house at one end, slowly travel through it and are taken out at the other end, the time of travel being timed to smoke the particular sausages or meats to the required de-

gree during their passage through the house.

While this smokehouse was constructed primarily to test out a theory, the results secured with it have been very satisfactory. Among its advantages, it is claimed, are a considerable saving in labor, an even smoke and elimination of the necessity of opening smokehouse doors occasionally, as in the case of the smokehouse of conventional design, to observe the progress of the smoking operation.

Should it be desired to inspect any cage of product at any time during its progress through the house this can be done by means of regulation smokehouse doors installed in both walls of the smokehouse. Overhead rails run through these doors, so that cages of meat can be placed in the house at any point or removed at any time. This smokehouse has a capacity of 5,000 lbs. of frankfurts an hour.

#### Fire Pits on Mezzanine Floor.

Another innovation in connection with this smokehouse is the installation of the fire pits on a mezzanine floor, saving the floor space on the first floor or in the basement that otherwise would be occupied.

From the stuffing tables overhead rails also run to two smokehouses of the usual design. Meats coming out of any of the smokehouses are convenient to the cooking tanks, showers and sausage chill room located on this floor. An elevator equipped with an overhead rail, adjoining the sausage chill room, provides the means of moving the meats to the coolers and the shipping cooler on the first floor. Overhead rails also run from the sausage cook room and the elevator to the summer sausage cooler and the frankfurt and pork sausage packing cooler on this floor.

In addition to manufacturing sausage and "ready-to-serve" specialties, the Richter Food Products Co. smokes hams and bacon and deals in fresh meat cuts and carcasses. Pickled meats are cured in casks. Most of the bacon is dry cured. Product goes to the curing cellar from the loading dock and from various locations on the first and second floors through spiral chutes. The two elevators, one near the front and the other at the rear of the building, can also be used. Ham boiling is done in the basement and all casings are handled here.

#### Air Conditioning in Curing Cellar.

In line with the trend of the times there is in this plant an air conditioning unit for cooling and humidifying the air in the curing cellar and the office.

The unit is installed in a room in the basement adjoining the curing cellar.

The air delivered by this unit to the curing cellar is maintained at 60 degs. Fahr. Four changes of air per hour are made in this department. The unit also heats the office. Heating in the other departments is by unit heaters.

Another innovation—and a time and labor saver—is a pneumatic tube system connecting the office with various departments of the plant. By this means reports, records and communications can be exchanged quickly.

The Richter Food Products Co. is operating 32 trucks at the present time and distributes over practically all of Illinois.

#### Advertising Brings Results.

Much of the success of the company is attributed by president Bruno Richter to the policy of persistent advertising. Billboards and road signs are favored. Through these means "Richter's Health Sausage" has been brought to the attention of thousands of motorists.

Backing up this advertising are products of high quality. "Advertising will influence a housewife to try our meats," Mr. Richter says, "but only products that satisfy her in every respect will keep her business. Our constant aim is to produce meats of that quality."

The plant was designed and its construction supervised by H. Peter Henschien, meat plant architect, Chicago. Equipment was furnished as follows: Sausage machinery, John E. Smith Sons Co., Buffalo, N. Y.; ammonia compressors and unit coolers, Vilter Manufacturing Co., Milwaukee, Wis.; over-

head tracking, conveyor in smokehouse, smokehouse gas burners, inclined carcass conveyor, Allbright-Nell Co., Chicago; shipping cooler counter, stuffing tables, cutting tables, meat trucks, cooking tanks, etc., the Globe Co., Chicago; bake ovens, Bruce McDonald, Kansas City, Mo.; boilers, Kewanee Boiler Co., Kewanee, Ill.; oil burners, Standard Oil Co., New York City; floor brick, Streator Brick Co., Streator, Ill.; insulation, Luse-Stevenson Co., Chicago, Ill.; air conditioning unit, American Blower Co., Detroit, Mich.; elevators, Westinghouse Electric & Manufacturing Co., Pittsburgh, Pa.; spiral chutes, Rebstock Co., St. Louis, Mo.; pneumatic tube system, G. & G. Atlas Systems, New York City; cooler doors, Jamison Cold Storage Door Co., Hagerstown, Md.; electric motors, Ideal Electric & Manufacturing Co., Mansfield, O.; flake ice machine, X. L. Refrigerating Co., Chicago, Ill.; stainless steel, Republic Steel Co.

Formal opening of the plant will be held some time in October, during which time it is expected a large number of packers, sausagemakers and retailers will visit it. The plant will also be open to packers who attend the annual convention of the Institute of American Meat Packers.

#### AUSTRIAN SALES TAX ON FOODS.

Austrian sales taxes on all articles except margarine, pork, fat, lard and certain other foods have been doubled for a period of approximately sixteen months. The law making the increase provides the possibility of further increasing or decreasing the additional tax by governmental decree.



PROUD OF THEIR RECORD IN PREVENTING ACCIDENTS.

Some enviable records in safety work are being made by the Wheeling, W. Va., plant of the Hygrade Food Products Co. This division recently completed four consecutive months without a major accident by any unit of its truck fleet, this being a better record than any other truck fleet in the territory. The fleet averages better than 80,000 miles monthly and is composed of 30 cars.

The company was also among those that operated during July without a lost-time accident, the feat winning for them the safety award made each month by the Institute of American Meat Packers. Previous to this the company had had several months during which only one lost time accident occurred.

In the illustration are shown the safety committee of the plant. Left to right: Frank Blub, Geo. S. Foote, general superintendent, Charles Erb, chief engineer, Geo. Johnston, Andrew Schehl, "Buck" Meiner, Herbert Miller, Sherman Fankhouser, H. S. Clarke, Paul Neal, Lewis Powell, James Long and Harry Haverstick.

## Feature Talks for Sectional Meetings at Packers' Convention

"Analysis," "Adventure," "Advancement"—the keynotes around which the program for the twenty-seventh annual convention of the Institute of American Meat Packers has been built—also will serve for the sectional meetings to be held on Friday, November 11, and Saturday, November 12, just in advance of the convention.

The convention itself, as announced in previous issues of THE NATIONAL PROVISIONER will be held on November 14 and 15 in Chicago at the Drake Hotel.

The sectional meetings will be held according to the following schedule:

### Friday, November 11.

*Morning Session.*—Operating Section.

*Afternoon Session.*—Engineering and Construction Section; Sales and Advertising Section; Scientific Section.

### Saturday, November 12.

*Morning Session.*—Scientific Section. The program which has been arranged for the meeting of the Operating Section follows:

#### OPERATING SECTION.

9:30 a.m., Friday, November 11, Drake Hotel.

1. "Safe Plant Operation," N. L. Brainard, Chairman Committee on Fire and Accident Prevention.

Mr. Brainard will outline the work of the Committee on Fire and Accident Prevention of the Institute of American Meat Packers in lowering the frequency of accidents in the packing industry. This work has been particularly important, owing to the steady increase of compensation costs. Mr. Brainard will touch upon the reasons for these increased costs and the basic fundamentals underlying casualty rates. The results of the Institute Pennant Awards will be discussed.

2. "Processing of Meats Customarily Eaten Without Being Cooked," H. B. Raffensperger, Bureau of Animal Industry, U. S. Department of Agriculture.

#### Safe Processing Methods.

Dr. Raffensperger will discuss the extent to which pork meat is eaten without being cooked and the necessity, therefore, of careful supervision of its processing. He will review the work being carried on at present to develop safe methods of processing meat eaten without being cooked which will more nearly approximate the methods cus-

tomarily employed by packers for their other products. He will also discuss the methods permitted by the Government at the present time for processing products of this character.

3. "The Circulating Method of Rendering," O. H. Wurster, Wurster & Sanger, Inc., chemical engineers.

Mr. Wurster will discuss an entirely new method of rendering fats which has been developed and is now in successful operation in several rendering plants.

4. "Trends in Shipping Containers," (speaker to be announced).

The speaker will discuss the requirements of shipping containers, possible expansion in the use of fibre containers, materials competitive with wood and fibre and other points of interest in the development of shipping containers for meat products.

Dr. R. F. Eagle of Wilson & Company is presiding chairman of the Operating Section, Mr. H. J. Koenig of Armour and Company is program chairman.

Programs of other sectional meetings will be announced later.

#### Exhibit Space Is Going.

To date about 75 per cent of the space which will be available at the exhibit to be held in connection with the convention has been reserved.

## Canadian Governor General Sees How a Meat Plant Is Operated

The Harris Abattoir (Western) Limited, St. Boniface, Manitoba, one of the progressive meat plants of Western Canada, recently was host to three distinguished visitors—Earl of Bessborough, governor general of the Dominion, Honorable J. D. McGregor, lieutenant governor of Manitoba, and Honorable John Bracken, premier of the province.

The accompanying illustration, show-

ing these three officials and N. T. Sinclair, secretary-treasurer of the company, was taken on this occasion. The governor and his party made a very thorough inspection, following the various operations through the plant from the receipt of livestock to the loading of cars with finished products, and they were very much interested in all operations.

Harris Abattoir (Western) Limited



CANADIAN GOVERNMENT OFFICIALS INSPECT HARRIS ABATTOIR.

The tall man in the center of the first row is the Earl of Bessborough, governor general of Canada. At his right is the Honorable J. D. McGregor, lieutenant governor of Manitoba. N. T. Sinclair, secretary-treasurer of the company, is at the left in the front row. Immediately to the rear and between the governor general and Mr. Sinclair is the Honorable John Bracken, premier of Manitoba. The others are members of the governor general's and lieutenant governor's staff. The visit was made on the occasion of the governor general's visit to Winnipeg during his first official tour through Canada.



was a matter of considerable interest in the meat industry a few years ago because of the speed with which its new plant was constructed. The plant has a floor space of 244,000 sq. ft., or over five acres, with a cubical content of 3,700,000 ft. Ground for the new buildings was broken on March 23, 1925. Seven months later, September 26, 1925, the plant was placed in operation.

At the present time there are employed in office and plant a total of 509 workers. The daily capacity is 800 cattle, 4,000 hogs and 2,000 sheep, lambs and calves.

The company's products—Maple Leaf Brand—are sold all over Canada, and there is also a considerable export trade. This plant and others operated in Toronto, Peterboro, Hull and Montreal, are part of Canada Packers, Ltd.

#### FIRST PRIZE FOR MEAT FLOAT.

If the meat packer is to enter a float in local parades it is good business to spend enough money on its building and decorating to make it as attractive as possible, in the opinion of F. S. Inches of the Wilson Provision Co., Peoria, Ill. This company recently participated in the parade held in Peoria during the annual fall festival with the float shown in the accompanying illustration. Live hogs and lambs occupied the pens on the top. In the lighted display windows on both sides were samples of the company's products.

"The name of the company and its

products," Mr. Inches said, "were brought favorably to the attention of many thousands of people by means of this float, and we received a large number of comments on it as well representing our business. For ten days after the parade we received requests from neighboring towns and cities which were having corn shows and fall festivals to send the float to these places for exhibition. We feel it was the means of giving our business much valuable advertising."

#### PACKERS DISPOSE OF STOCK.

First reports of disposal of stock in stockyards companies under provisions of the Supreme Court's packers' consent decree were made on Sept. 15 by Swift & Company and Armour and Company to the U. S. Department of Justice. Reports filed are not to be made public. The attorney general's ruling on this matter follows: "In the view of this department these reports are not public records. It was not intended that their contents should be made public, at least in the absence of special circumstances. The chief purpose of the provision of the order was to provide the means by which the attorney-general could keep accurately informed of the progress of the defendants in complying with the order."

#### YEAR'S RECORD CARLOADINGS.

Loading of revenue freight for the week ended on Sept. 24, totaled 595,746 cars, the highest for any one week so

far this year, according to reports filed Oct. 2, by the railroads with the Car Service Division of the American Railway Association. Total for the week of Sept. 24, was an increase of 8,444 cars above the preceding week, but was 142,290 cars under the same week in 1931 and 354,917 cars under the same week two years ago.

#### FINANCIAL NOTES.

Net income of the Beatrice Creamery Co. for the six months ended August 21, 1932, amounted to \$694,435, after all charges and taxes. In the 1931 period the net income was \$1,882,779. Net sales for the 1932 half year amounted to \$24,130,190 against \$33,900,208 in the 1931 period. Tonnage sales this year were 7.68 per cent smaller.

Directors of General Foods Corporation this week declared a quarterly dividend of 50 cents per share on the no par common stock, payable November 1, to holders of record October 14.

Earnings of General Foods Corporation for the third quarter of the present year are estimated at somewhat in excess of 50-cent dividend requirement for the period. The Company is reported to have been rapidly developing its business in the Frosted Foods lines with hotels, restaurants and steamships.

#### PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores, and food manufacturers' listed stocks, Oct. 5, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on Sept. 29, 1932:

	Sales.	High.	Low.	—Close—
	Week ended			Oct. 5.
	Oct. 5.	Oct. 5.	Oct. 5.	Oct. 5.
Amal. Leather...	100	6 1/4	6 1/4	2 1/4
Do. Pfd. ....	100	4	3 3/4	8 1/4
Amer. H. & L. ....	900	4	3 3/4	5
Do. Pfd. ....	900	17	16	19 1/4
Amer. Stores...	500	33 1/2	33 1/2	34 1/4
Armour A. ....	3,700	1 1/2	1 1/2	1 1/2
Do. B. ....	14,300	1 1/2	1 1/2	1 1/2
Do. Ill. Pfd. ....	900	9 1/2	9	11
Do. Del. Pfd. ....	200	46	46	48
Barnett Leather ....	.....	.....	.....	4 1/4
Beecham Pack. ....	.....	.....	.....	45
Bohack, H. C. ....	.....	.....	.....	85
Do. Pfd. ....	.....	.....	.....	19
Brennan Pack. ....	.....	.....	.....	50
Do. Pfd. ....	.....	.....	.....	10 1/4
Chick. C. Oil. ....	200	10 1/2	10 1/2	10 1/2
Childs Co. ....	300	5 1/2	5 1/2	5 1/2
Cudahy Pack. ....	700	20	20	20 3/4
First Nat. Strs. ....	2,400	50 1/2	50	52
Gen. Foods ....	15,300	31 1/2	29 1/2	31 1/2
Gobel Co. ....	2,600	5 1/2	5 1/2	5 1/2
Gr. A. & P. 1st Pfd. ....	20	117 1/2	117 1/2	117 1/2
Do. New ....	250	142 1/2	140	140
Hormel, G. A. ....	.....	.....	.....	12
Hygrade Food. ....	6,400	3 1/4	3 1/4	3 1/4
Kroger G. & B. 11. ....	200	15 1/2	15 1/2	17 1/2
Libby, McNeill. ....	1,050	2 1/2	2 1/2	2 1/2
McMarr Stores. ....	.....	.....	.....	8 1/2
Mayer, Oscar. ....	.....	.....	.....	8 1/2
Mickelberry Co. ....	.....	.....	.....	15
M. & H. Pfd. ....	.....	.....	.....	34
Morrell & Co. ....	.....	.....	.....	1 1/2
Nat. Fd. Pd. A. ....	200	1 1/2	1 1/2	1 1/2
Do. B. ....	200	1 1/2	1 1/2	1 1/2
Nat. Leather. ....	100	7 1/2	7 1/2	7 1/2
Nat. Tea ....	1,100	7	7	7
Proc. & Gamb. ....	7,000	32	31	32 1/2
Do. Pr. Pfd. ....	10	90	90	100
Rath Pack. ....	100	15 1/2	15 1/2	17
Safeway Strs. ....	11,300	51 1/2	49 1/2	53 1/2
Do. 6% Pfd. ....	210	80 1/2	80 1/2	80 1/2
Do. 7% Pfd. ....	2,400	98 1/2	96 1/2	98 1/2
Stahl Meyer ....	.....	.....	.....	9 1/2
Swift & Co. ....	6,800	9 1/2	9 1/2	9 1/2
Do. Intl. ....	4,650	18 1/2	18 1/2	18 1/2
Trums Pork ....	.....	.....	.....	33 1/2
U. S. Cold Stor. ....	.....	.....	.....	6
U. S. Leather. ....	400	8 1/2	8 1/2	8 1/2
Do. A. ....	2,000	10 1/2	9 1/2	9 1/2
Do. Pr. Pfd. ....	.....	.....	.....	8 1/2
Wesson Oil ....	400	15	15	15
Do. Pfd. ....	100	51	51	51
Wilson & Co. ....	200	1 1/2	1 1/2	1 1/2
Do. A. ....	2,800	3 1/2	3 1/2	3 1/2
Do. Pfd. ....	400	19 1/2	19	21



BRINGS MEAT PACKER MUCH VALUABLE PUBLICITY.

This float, entered by the Wilson Provision Co., Peoria, Ill., in the parade held during a recent fall festival, was judged the best, receiving the first prize of \$50.00. Live hogs and lambs occupied the pens. Samples of the company's products were shown in the lighted windows on both sides. This float was the means of giving the company and its products much favorable advertising in the opinion of executives of the firm.

## EDITORIAL

### Labor's Pay Dollar Puts Meat First

Total bank deposits in the United States on September 1 are reported to be somewhat in excess of 45 billion dollars, which is only about ten billion dollars below the peak of 1929. Europe has recalled a good deal of the gold deposited in this country. American business men now own more of the gold here than they did in 1929, and our gold stocks are estimated to be increasing at the rate of \$100,000,000 monthly.

Three years ago large numbers of individuals and corporations were spending freely, but many of the older industries were not so prosperous. The meat packing industry as a whole was facing declining earnings, in spite of its vast volume of business. The farmer was still in the stages of deflation which began in 1921, following the peaks of both production and price developed during the war and post-war years, and the 40 per cent of total buying power represented by this group was limited. In Europe France was the only nation that was prosperous, the other countries having a small fringe of speculative prosperity at the top, and beneath this a mass of unemployment and distress.

Three years later the business situation throughout the world is deflated, agriculture has charged off the excessive values which constituted such a heavy load, and much of the indebtedness has been foreclosed or compromised. The farmer has pared his expenses to a minimum, reduced his production through lack of fertilization and less care for his soil and crops, and appears to be ready for a conservative period of expansion. Individual budgets, too, have been deflated, just as business and agriculture have been. Living expenses have been so reduced that even a small expansion in production and in income will supply profits and surplus funds for further increases in consumption.

Reviewing these facts the American Institute of Food Distribution says that "for months it has been apparent that the one thing needed to start another period of expansion was for business and prices to strike a bottom where stability and confidence would enable men to go ahead with the buying of the things they wished to own. With the exception of a short period during the worst of the bank failures and gold withdrawals there has been no question about our having the cash and credit resources for such an expansion."

It would seem, therefore, to be the time when

those with money in reserve look about their plants and methods of doing business to see where by judicious expenditure a considerably better return can be assured with the expansion that must come as soon as business can be shoved off the dead center on which it now appears to be stalled.

Some motive power must be placed back of the wheels to start them going. Some of the best minds in business and industry believe that a part of that power lies with those concerns which have money they can spend at this time to start the employment ball rolling and get on the payrolls of industry a gradually increasing percentage of our 11,000,000 unemployed.

It is estimated that there has been a loss of 30 per cent in the production of consumer goods and the staggering loss of 80 per cent in the production of capital goods. This production has dropped because buying has dropped, and the depression has dragged on because neither money nor labor are employed.

Costs of rebuilding and re-equipping are far below those of three years ago, and most industries recognize that plant, equipment and personnel must be highly efficient to operate profitably on the narrower profit margin which current selling prices represent. Andrew Carnegie had the reputation of always availing himself of the advantages of bad times to modernize his plants. He had the vision to spend money when its expenditure was most needed by industry, because it made money for him in the years ahead.

There are meat packers here and there who have anticipated this situation and have rehabilitated their plants and equipment looking to more economical production. There are many more who have the money but have waited for what they believed to be a better time to undertake this work. Leaders of business, industry and government believe that this time has come, and they ask the cooperation of all industries in doing now any needed construction and rehabilitation work.

Start your modernization program as quickly as possible, Mr. Packer, so the effect of your effort can be felt at the same time this move is being made in other industries. The combined shove will do the trick. One man can't push a freight car up hill. But the united force of many can accomplish this result with ease. There is no industry that will reflect the influence of this turning of the wheels of industry quite so quickly as meat packing.

When labor is employed it eats, and there is nothing it eats more of than meat.

# Practical Points for the Trade

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## Butcher Hide Grades

Tentative standards for market classes and grades of butcher and country green salted cattle hides have been developed by the U. S. Department of Agriculture in an effort to secure greater uniformity in take-off and handling, and thus ultimately to increase their value in relation to other classes. Any improvement in domestic hides, it is believed, will place them in better position to compete with foreign products of similar character.

These standards are endorsed by the Hide Bureau of the Tanners' Council of America and the Inspection Bureau of the New York Hide Exchange. In their preparation the department had the co-operation of the leading and largest buyers of country and butcher hides, as well as of many others in the hide and leather industry.

These hides are divided into branded and unbranded, each of which are subdivided into extremes, buffs, heavies (bulls excluded) and bulls. Each of these classifications are divided into No. 1, No. 2, and No. 3 hides and rejects. The classes of hides and selection factors are described as follows:

### Branded.

#### (Trimmed.)

Extremes, 23 to 43 lbs.

Buff, 43 to 58 lbs.

Heavies, (bulls excluded), 58 lbs. and over.

Bulls, 58 lbs. and over.

### Unbranded.

#### (Trimmed.)

Extremes, 23 to 43 lbs.

Buff, 43 to 58 lbs.

Heavies (bulls excluded), 58 lbs. and over.

Bulls, 58 lbs. and over.

### Selection Factors.

#### No. 1 HIDES

a—Regular pattern\* (stuck throat or headless).

b—Free from deep scores or deep gouges which can be opened with a skewer, and cuts or holes which cannot be trimmed out without spoiling the pattern.

c—Free from any open grub holes or any grub spots which can be opened with a skewer.

d—Fully and properly (\*\*) cured with salt free from injurious foreign materials.

e—Free from hairslips, scabs, sores, warts, tick damage, rubs, drags, scratches, etc., discernible in the hair and damaging to the grain.

#### No. 2 HIDES

a—Slightly irregular pattern.

b—Cut throat.

c—Possesses not more than four deep scores or four deep gouges which can be opened with a skewer, or four cuts or four holes, or any combination of such defects totaling not more than four.

d—Possesses not more than 35 open grub holes or grub spots which can be opened with a skewer.

e—Fully cured with salt free from injurious foreign material.

f—Possesses hairslips, or any other curing defects, or scab, sores, warts, tick damage, rubs, drags, scratches, etc., not to exceed an area of approximately one-quarter square foot. Such defects must be discernible in the hair and damaging to the grain.

#### No. 3 HIDES

a—Extremely irregular pattern.

b—Possesses more than four deep scores or four deep gouges which can be opened with a skewer, or more than four cuts or four holes, provided that less than one-half the area of the hide is damaged.

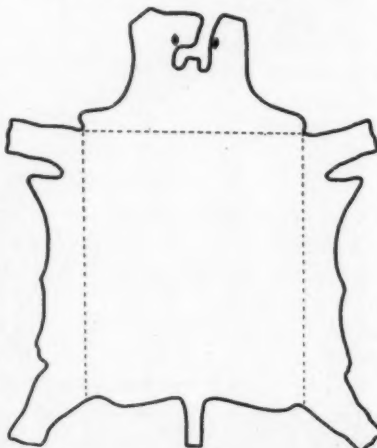
c—Possesses more than 35 open grub holes or grub spots which can be opened with a skewer.

d—Possesses hairslips, or any other curing defects, or scab, sores, warts, tick damage, rubs, drags, scratches, etc., affecting an area of more than approximately one-quarter square foot, but less than one-half the hide. Such defects must be discernible in the hair and damaging to the grain.

#### REJECTS

a—Possesses hairslips, or any other curing defects, or deep scores or deep gouges which can be opened with a skewer, or cuts, holes, scab, sores, warts, rubs, drags, scratches, etc., to such an extent that more than one-half the hide is damaged.

b—Damaged by fire or water.



REGULAR PATTERN FOR BUTCHER AND COUNTRY HIDE.

This outline is submitted by the U. S. Department of Agriculture as representing a "regular pattern" for butcher and country green salted cattle hides. This pattern and the tentative standards issued by the department were developed in co-operation with the Tanners' Council and the New York Hide Exchange.

c—Hides in this condition are usually classed as glue stock.

#### What the Terms Mean.

\* The term "pattern" used in the description of a hide refers to its shape or outline. A hide with a "regular pattern" is reasonably symmetrical in shape and should be about as outlined in the diagram shown herewith, i. e., having about the same area equally distributed on each side of the median line. It is capable of providing an equal amount of leather from each side with maximum and approximately equivalent yields.

\*\*A properly cured hide is one which (1) was cured with clean salt free from injurious foreign materials, (2) was spread out when salted in such a manner that the maximum amount of animal fluid was eliminated, and (3) contains no folds or areas on which the salt did not take proper effect.

An improperly cured hide is one which (1) was salted with unclean salt or salt containing injurious foreign materials, (2) was not spread out when salted in such a manner that the maximum amount of animal fluid was eliminated, (3) contains folds or areas on which the salt did not take proper effect, and (4) cured in barrels, vats, boxes, etc.

The weight specifications applying to sub-class factors shall be understood to be the cured net weight of hides having standard head trim (ears and snouts off).

#### Proper Cure and Delivery.

To effect proper cure and delivery it is essential that hides (preliminary to the process of curing) be stripped of all skulls, horns, ears, snouts, tailbones, switches, udders, sinews, tendons, dew-claws, excessive fat or meat and any other removable foreign matter. Where foreign matter such as mud and manure has not been removed, proper tare shall be allowed.

#### VOGT LAUNCHES NEW HAM.

A new idea in boiled ham developed by F. G. Vogt & Sons, Philadelphia, Pa., is a "ready-to-serve" product which is being marketed as "Onlee Ham." It is an all-ham product moulded square, and of a size which when sliced will just fit into a sandwich or be especially attractive for table service. The new meat product has been announced to the public by large four-color posters as "100% ham ready to serve." A gratifying business is reported on this new product. Vogt quality is well known, and their advertising and merchandising methods are always vigorous and sound.



## Liver Cheese Loaf

Liver cheese loaf increases in popularity as the weather gets colder and many sausage-makers who have not manufactured it before are looking for a recipe. One inquirer writes as follows:

Editor The National Provisioner:

We want to make liver cheese loaf. Would like a loaf with squares of cheese in it. This seems to be popular here and is a good tasty product. Can you give us a formula for making something of this kind?

This is a baked loaf and a good formula is as follows:

### Meats:

35 lbs. fresh pork livers  
45 lbs. fresh lean pork trimmings  
20 lbs. fresh lean pork cheek meat with surplus fat trimmed off.

### Seasoning:

2½ lbs. salt  
2 to 4 lbs. of peeled onions  
6 oz. ground white pepper  
2 oz. ground ginger  
4 oz. granulated sugar  
1 oz. ground nutmeg  
½ oz. ground cloves

As much as 10 per cent of dry milk or cereal may be used in this formula. Many producers regard the former as an especially good product for use in this as well as other types of meat loaves.

The livers should each be cut in two or three pieces and soaked in cold water for two hours before using. Grind the pork cheeks through the fine plate of the hasher and the lean pork trimmings through the ¼-in. plate of the hasher.

Then take the raw livers and raw ground pork cheeks and chop in the silent cutter for about 6 minutes, adding seasoning and not more than 10 lbs. of crushed ice.

The ground lean pork trimmings are then added in the cutting machine and the meats chopped all together for about two minutes additional. Then add the dried skim milk or cereal and chop all together just long enough to thoroughly mix with the chopped meats.

When the mixture is removed from the cutting machine place in a clean truck. If desired cheese cut in about ½-in. cubes can be added at this time and mixed with the chopped meat by hand.

The mixture is then filled into molds and put in the ovens at a temperature of 250 degs. for the first hour; gradually raise to 300 degs. for the next two hours and to 350 degs. for the final half hour to finish off. The loaf should be baked in about 3½ hours.

Hot sugar water is usually applied to the loaf while it is hot to develop color. The product is allowed to remain in natural temperatures until pretty well cooled. If it is put in the

cooler right away it has a tendency to lose color.

## MAY FREEZE PORK AFTER CURING.

Refrigeration of pork to destroy trichinae may be applied at any stage of preparation of the product or to the finished product, according to a recent ruling of the U. S. Bureau of Animal Industry. This is embodied in Circular Letter No. 1751, dated September 28, 1932, and is as follows:

"In the treatment of pork by refrigeration to destroy trichinae, the bureau has held that such refrigeration must precede any curing process of the pork.

"Recent experiments have proven conclusively that adequate refrigeration of cured or partly cured pork effectually destroys trichinae which may be present.

"Accordingly, hereafter inspectors in charge of federal meat inspection will permit the refrigeration prescribed in Service and Regulatory Announcements of December, 1926, to be applied to products containing muscle tissue of pork at any stage of preparation or to the finished products."

Heretofore many dry sausage products, Canadian style bacon, etc., in order to pass federal inspection had to be frozen before curing, which sometimes proved undesirable from a manufacturing standpoint. Now the cure may proceed as usual, and so long as refrigeration requirements are met after curing these products will pass inspection.

Are your questions answered here?

## S. P. Fats in Lard

Where hams are boned and fatted pickle fats are produced. Some of these fats can be used in certain kinds of sausage to which they are especially adaptable. The balance are used in manufacturing lard.

Many packers complain of poor results when pickle fats are used in lard. This appears to be due in large measure to the method of handling rather than to the fats themselves.

In an article in THE NATIONAL PROVISIONER a packer described the method he had worked out for handling and rendering pickle fats for profitable results. For a reprint of this article, fill out and mail the attached coupon, with 5c in stamps:

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Using S. P. Fats in Lard."

Name .....

Street .....

City .....

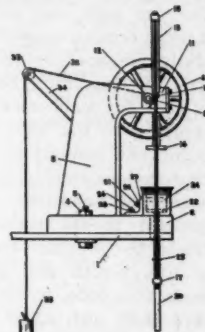
Enclosed find 5c in stamps.

## Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

### Meat Press.

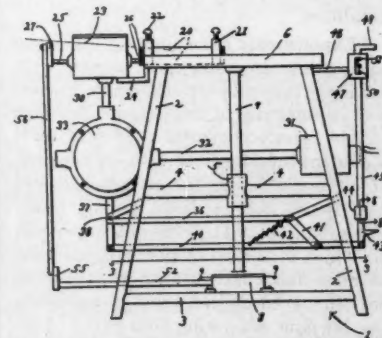
Nicholas Joseph Dziedzic, Chicago, Ill., assignor to Swift & Company, Chicago, Ill. This device consists of a support and a stationary compression box with fixed sides and bottom. Openings are placed in the bottom of the box and the support. Arranged within the box is a meat ejecting plate supported upon the fixed bottom. A rod depends from the meat ejecting plate and passes



loosely through the opening of the box and the support. This is provided with a pin below the support. An arm with a casing at its upper end is attached to the support. A rack bar, provided at its lower end with a compression plate, slides in this casing. Mechanism for bringing pressure on the meat is provided. Granted July 5, 1932. No. 1,866,510.

### Gut Defatting Machine.

Charles F. Miller, Jr., Pittsburgh, Pa. In this device there is a stationary ring mounted on a supporting stand and a turntable mounted for rotation in the ring. The casing to be defatted is wound on this turntable, the ring extending above the turntable. The casing is drawn from the turntable by co-acting rolls. As the casing is drawn



from the turntable a knife mounted on the ring removes the fat. Means have been provided for engaging the casing with the knife. Granted September 6, 1932. No. 1,876,258.

Watch "Wanted Page" for bargains.

# Refrigeration and Frozen Foods

## Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

### REFRIGERATION SAFETY.

The meat plant has a large investment in refrigerating machinery. Its safe use and maintenance, therefore, are of considerable importance both from the operating and the cost standpoint.

Rules for the safe use and maintenance of refrigerating apparatus have been carefully prepared by the American Society of Refrigerating Engineers. The safety code for mechanical refrigeration, applying to the safe installation, operation and inspection of every refrigerating system employing a fluid which is expanded, vaporized, liquefied and compressed in its refrigerating cycle, intends to provide reasonable safety for life, health and property. In addition to this code, many municipalities have their own codes governing the installation, repair and alterations of refrigerating systems.

Damage to equipment in carrying liquids or gaseous ammonia often result in the escape of this refrigerant into building or rooms where food products are in the process of manufacture or storage. This escaping gas may be injurious to such food products and even or impair the health of occupants in the building. Aside from this, said F. W. Rabe, assistant chief engineer of Anheuser-Busch, Inc., St. Louis, Mo., in an address before the Twenty-first Annual Safety Congress and Exposition, held in Chicago recently, there is also a danger of explosion which frequently results in considerable property damage and often fatalities.

"Experiments have shown," Mr. Rabe said, "that ammonia gas, mixed with air in certain proportions, when ignited, will propagate a flame and that no visible form of burning is evident until a mixture of 11 per cent to 13 per cent of ammonia in the air is reached. It was found that a small yellow flame was produced at 11 per cent ammonia in air which increased in size with increase of ammonia content until at the proportion of 13.25 per cent of ammonia the burning was complete.

"When the percentage of ammonia in the air was increased from 19.6 per cent to 25 per cent the mixture exploded violently upon ignition. There is no danger unless heat is applied at some part in the system to cause an explosion. A good precautionary measure

against fire in case of a possible explosion is to insist on the elimination of all open or inflammable lights at those places where the refrigerating equipment is located. Mention might be made at this point that pure anhydrous ammonia will not burn or explode.

"It would seem to be a wise rule for operators to avoid setting in motion a compressor that has been idle for some time without first purging the cylinders of foreign gases and air. It is highly recommended that the pistons of all compressors in use be removed annually for examination of the cylinder walls and packing rings. Where poppet valves are used they should also be removed once a year to be ground and resealed if necessary. Such precautionary measures for the safe operation of compressors are taken by many manufacturers.

"One seldom finds that much attention is paid to relief valves. This equipment is called upon to function only sporadically and it may be for this reason that so little attention is paid to it. However, it is recommended that all relief valves in a refrigerating plant be tested and reset if necessary, at least once every three years.

"I would emphasize the necessity of having all autogenous, electric and oxy-acetylene welds on unfired pressure vessels thoroughly inspected. Such inspections are in many cases difficult to make and to our knowledge there are only a few companies in the United States equipped with the facilities to conduct a thorough inspection of this kind. Where there is any doubt it is

good practice to resort to riveted construction as statistics seem to point to the fact that more ruptures have occurred in welded than in riveted vessels and the reason seems to have been that the welds in such cases were improperly made.

"All pressure vessels should be built according to the ASME Code for unfired pressure vessels and they should be thoroughly inspected before installation."

### FROZEN FOODS SALES.

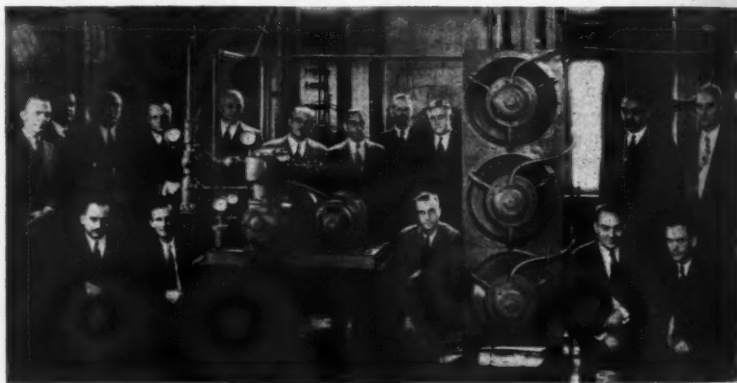
Sales of Birdseye frosted foods are expanding rapidly, according to a recent announcement by General Foods Corporation. Frosted Foods Co., a subsidiary of General Foods, now has in operation 400 stores and is adding new stores at the rate of 60 per month. By next March, it is expected, there will be 700 stores handling Birdseye frosted foods. When this point is reached, the company states, merchandising of frosted foods is expected to go onto a profitable basis.

### REFRIGERATION NOTES.

The new plant of the Wakulla County Ice & Cold Storage Co., Crawfordville, Ind., has been completed and placed in operation. The plant has an ice manufacturing capacity of 10 tons daily.

York Ice Machinery Corp. has received the contract for furnishing the refrigerating equipment for the Bantavia, N. Y., veterans hospital.

The ice plant erected at Ninth and



INSPECT LATE DEVELOPMENTS IN RAILROAD CAR AIR CONDITIONING.

Regional managers of the York Ice Machinery Corp. visit the shop during the annual regional managers' meeting held in the company's offices at York, Pa., on September 20, 21 and 22. This yearly meeting is held immediately preceding the beginning of the firm's fiscal year to discuss plans for promoting the company's activities. At this year's meeting the program included discussions on new developments in air conditioning, dairy, commercial, accessory and supply equipment, an inspection trip through the company's manufacturing and research laboratories and a demonstration of the new refrigerant Freon (F-12).

Top row, left to right.—W. S. Stair, advertising manager; J. L. Rosenmiller, sales promotion manager; W. E. Becker, southern regional manager; S. E. Laus, general sales manager; John Leichinger, Pacific regional manager; John Schurman, central regional manager; F. A. Weisenbach, eastern regional manager; C. A. Pearson, commercial division; G. A. Westerlin, Chicago branch manager; I. C. Baker, air conditioning division manager; W. L. Hutton, western regional manager.

Bottom row, left to right.—J. G. Bergdoll, development department; J. S. Beamsderfer, director of research laboratories; A. W. Ruff, development department; F. E. Dennison, chief of small machine design; J. C. Tweedell, commercial division manager.

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Piasa sts., Alton, Ill., by Hyndman Bros. and Robert J. Muckerman has been placed in operation.

Southwest Utility Ice Co., Oklahoma City, Okla., is spending \$50,000 building additions to and remodeling its plant.

Northern Ice Service, New York City, has been incorporated with a capital stock of \$20,000.

A new and modern plant with an ice making capacity of 100 tons daily will be constructed in the north end of Grand Rapids, Mich., by H. R. Geer. The cost will be in excess of \$50,000 it is said.

J. D. Kelly and L. W. Cross are erecting an ice plant on North Spring Gardens ave., Deland, Fla.

Indianapolis Ice & Fuel Co., Indianapolis, Ind., has been organized with a capital stock of 600 shares of no par value. Incorporators are Brant Sexson, Bert J. Sexson and C. Burl Sexson.

Mississippi Power & Light Co., Greenwood, Miss., is planning to utilize a building on Fulton st. for a cold storage plant.

A cold storage plant costing about \$25,000 will be built in Waterbury, Conn., by the Blakeslee Company.

Safeways Stores Inc., is planning a cold storage room at 4300 South Alameda st., Vernon, Calif.

A produce packing house 200 ft. long is being erected in Irvington, Calif., by The Southern Pacific Co.

Clarksville Ice Co., Clarksville, Ark., is planning the construction of an electrically-operated ice plant. It will cost about \$50,000 with machinery.

### N. A. P. R. E. CONVENTION.

The educational exhibit, to be held in connection with the twenty-third annual convention of the National Association of Practical Refrigerating Engineers, Chicago, Ill., November 1, 2, 3, and 4, under the supervision of A. P. Dougherty, chairman of the national exhibits committee, promises to be one of the most interesting and instructive exhibits held by the Association in connection with its annual convention in the past several years, according to secretary Edward N. Fox.

Practically all of the regular exhibitors at former conventions are preparing interesting displays of their products. In addition there will be many firms who will exhibit for the first time due to the central geographical location of Chicago.

The convention and educational exhibition will both be held on one floor of the Sherman Hotel. Preparations for the reception and entertainment of the members and ladies are practically completed. On the entertainment program are theater parties, banquets, luncheons, tours, etc.

### WILL EQUIP RICHMOND MARKET.

Richmond, Va., recently placed an order with Ottenheimer Bros., showcase manufacturers, Baltimore, Md., for 340 ft. of Oreole display cases to equip one of the oldest public markets in the country. The market is now being modernized by the Department of Welfare

of Richmond. These cases were selected after a series of tests and on the basis of actual performance.

This company has also been advised by the U. S. Patent Office that their latest patent has been allowed. This is a device for removing and controlling the moisture between the display glasses, and was developed to give clear vision of the contents of the display case at all times.

One of the bugbears of display refrigeration has been the tendency of moisture to fog display glasses, preventing clear view of the foods on display. This new patent is expected to do away with this trouble.

This patent is the result of the inventive genius of Reuben E. Ottenheimer, president of the company. Although actively engaged in the management, he had a long string of inventions to his credit and is nationally recognized as an authority on refrigeration problems.

### WILSON HEADS COPELAND.

William Robert Wilson, chairman of the board of Copeland Products, Inc., has become president of the company, succeeding Louis Ruthenburg, who recently resigned. Mr. Wilson has served as president of the Maxwell Motors Corporation, president of the Guardian Trust Co., reorganizer of the Murray Body Corporation and more recently vice president and general manager of the Reo Motor Co.

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## RUSSIA COMMANDEERS MEAT.

As a result of the shortage of meat in Russia the government has issued a decree requiring the delivery of specified quantities of meat to the government. This is to be collected from the whole peasantry under a system like taxation. The decree became effective October 1, 1932, and continues to January 1, 1934, and provides a fine amounting to the market price of the undelivered meat for failure to obey.

The order was intended to prevent peasants from taking advantage of a recent decree permitting them to sell their surplus production in private markets, it is said, also to make it impossible for them to dispose of more than they should at the expense of government contracts.

The new decree provides that each peasant family must sell to the government 40 to 50 kilograms (88 to 110 lbs.) of meat depending on the region, during the 15 months. Each collective farm family must sell 15 to 32 kilograms (33 to 70 pounds) and those collective farms dealing with live stock must observe the following schedule: Dairy farms, 66 pounds of meat for every cow owned Oct. 1; cattle farms, the same standard; pig farms, 264 pounds for each sow; sheep farms, 22 pounds for each ewe.

The collection periods are divided into five quarters, providing for lower amounts at the beginning and increasing them each subsequent quarter. When peasants are unable to deliver beef, pork or mutton the decree stipulates that they may furnish chickens.

The decree also increased from 130,000 to 300,000 tons the meat production assigned state farms during the 15-month period.

The government has canceled the July regulation which released all peasants within 50 kilometers (27 miles) of Moscow from the obligation of delivering their products to the government and permitted them to sell in private markets, the reason being the enormous increase in speculation by illegal middlemen.

## TO CUT GERMAN MEAT IMPORTS.

Imports into Germany of livestock, meat, lard, fatbacks and casings, among a long list of commodities, are expected to be put on a contingent basis shortly, according to published reports from apparently reliable sources, as reported by the American consul at Hamburg to the U. S. Department of Commerce. If this becomes effective it is expected that the import of packinghouse products will be reduced from 30 to 60 per cent of those of a year previous. The effect of this action will be felt most by lard and casings. Import permits will be issued for each quarter of the year, allowing the holder to import a certain percentage of the amount of each commodity which he imported during the corresponding period of the previous year. For lard and fatbacks this is expected to be 60 per cent, for casings 50 per cent, and for meat 30 per cent.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

## AUG. MEAT AND FAT EXPORTS.

Exports of meats and fats during August, 1932, compared with the same month a year ago, are given by the U. S. Department of Commerce as follows:

	Aug., 1932.	Aug., 1931.
Total meat and meat products, lbs.	13,676,565	20,087,577
Value	\$1,310,701	\$2,768,566
Total animal oils and fats, lbs.	41,193,308	39,664,733
Value	\$2,505,083	\$3,342,994
Beef and veal, fresh, lbs.	104,274	123,692
Value	\$21,327	\$25,873
Beef, pickled, etc., lbs.	973,197	1,569,897
Value	\$63,372	\$90,367
Pork, fresh, lbs.	253,974	407,261
Value	\$20,018	\$36,148
Hams and shoulders, lbs.	4,123,283	6,622,530
Value	\$449,595	\$1,049,523
Bacon, lbs.	1,041,066	3,200,963
Value	\$74,592	\$359,368
Cumberland and Wiltshire sides, lbs.	138,787	93,337
Value	\$10,326	\$12,607
Pickled pork, lbs.	1,014,206	1,577,424
Value	\$72,086	\$128,310
Oleo oil, lbs.	4,071,290	2,659,148
Value	\$21,232	\$19,177
Lard, lbs.	34,972,745	34,510,460
Value	\$2,163,004	\$2,932,677
Neutral lard, lbs.	551,304	767,871
Value	\$38,156	\$69,565
Lard compounds, animal fats, lbs.	53,390	109,673
Value	\$3,978	\$11,590
Margarine of animal or vegetable fats, lbs.	27,067	44,997
Value	\$5,636	\$8,938
Cottonseed oil, crude, lbs.	74,310	30,000
Value	\$1,951	\$3,750
Cottonseed oil refined, lbs.	683,435	836,513
Value	\$42,380	\$98,408
Lard compounds, vegetable fats, lbs.	149,763	416,001
Value	\$13,280	\$47,783

## CANADIAN MEAT EXPORTS.

Exports of domestic livestock and meats during August, 1932, with comparisons, are reported as follows by the Canadian Department of Agriculture:

	Aug., 1932.	Aug., 1931.	8 mos. ended Aug., 1932.
Cattle, No.	4,296	4,660	23,767
Calves, No.	946	5,180	4,038
Hogs, No.	328	196	4,307
Sheep, No.	381	351	1,163
Beef, lbs.	351,500	262,900	2,461,500
Bacon, lbs.	3,857,600	383,300	26,306,500
Pork, lbs.	791,300	258,200	7,807,600
Mutton, lbs.	28,100	26,200	242,500
Lard, lbs.	672,400	845,900	4,018,200
Lard compounds, lbs.	126,400	78,800	261,000

## CANADIAN MEAT IMPORTS.

Meat imports into Canada during August, 1932, with comparisons:

	August, 1932.	August, 1931.
Beef	4,738	10,895
Bacon and hams	637	44,534
Pork	234,266	440,726
Mutton and lamb	916	1,826
Lard	308	1,127
Lard compound	500	57,356

## Imports from the United States:

Beef	3,838	10,895
Bacon and ham	637	44,534
Pork	234,266	440,726
Mutton and lamb	916	1,826
Lard	308	1,127
Lard compound	500	1,819

## CANADIAN MEATS TO U. S.

Exports of livestock and meats from Canada to the United States during August, 1932, with comparisons:

	August, 1932.	August, 1931.
Cattle, No.	1,014	878
Calves, No.	508	3,104
Hogs, No.	126	102
Sheep, No.	306	236
Beef, lbs.	23,200	16,500
Bacon, lbs.	84,200	100,300
Pork, lbs.	231,700	87,100
Lard, compound, lbs.	124,500	72,900

Watch "Wanted" pages for bargains in equipment.

## CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings during August, 1932, with the countries of origin and destination, are reported by the U. S. Bureau of Foreign and Domestic Commerce as follows:

IMPORTS.		
	Sheep, lamb and goat. Lbs.	Other. Lbs.
Belgium	1,500	1,287
Czechoslovakia	1,067	66,799
Denmark	1,067	11,023
France	1,067	74,594
Germany	8,358	300
Greece	300	1,754
Netherlands	1,754	445
Rumania	445	105,938
Soviet Russia in Europe	15,500	23,065
United Kingdom	15,500	40,045
Canada	40,045	191,214
Argentina	34,200	381,683
Brazil	34,200	30,148
Chile	300	8,562
Uruguay	627	24,794
British India	2,153	13,242
China	13,242	15,761
Iraq	15,761	1,160
Peria	1,160	4,808
Syria	4,808	24,646
Turkey	24,646	51,068
Australia	51,068	128,457
New Zealand	128,457	150
Algeria and Tunis	150	7,445
Morocco	7,445	459,426
Total	459,426	867,525

The value of the sheep, lamb and goat casings imported during August totaled \$333,874, and of other casings \$80,597, a total for the month of \$414,471. This compares with a July import valued at \$286,370 including \$203,133 in sheep, lamb and goat casings.

## EXPORTS.

	Hog casings. Lbs.	Beef casings. Lbs.	Other. Lbs.
Belgium	8,312	31,601	2,973
France	2,973	300	36,500
Germany	287,923	797,918	50,115
Italy	8,220	6,623	65,170
Netherlands	33,096	65,170	20,501
Norway	112,477	437,041	31,245
Spain	1,123	68,287	13,125
Sweden	4,511	19,396	27,973
Switzerland	214,125	19,396	188,588
United Kingdom	37,535	19,396	27,973
Canada	37,535	19,396	27,973
Costa Rica	20	110	66
Honduras	20	110	66
Panama	110	66	66
Mexico	606	778	732
Bermudas	778	732	732
Cuba	30,233	5,169	13,581
Australia	5,169	13,581	13,581
New Zealand	13,581	13,581	13,581
Union of So. Africa	945	13,581	13,581
Total	747,195	1,487,900	280,180

Hog casings exported during the month were valued at \$116,633, beef casings at \$104,479 and other casings at \$20,390. The total export during the month amounted to \$252,484 lbs. with a total valuation of \$241,512.

## CANNED MEAT EXPORTS.

Exports of canned meat from the United States during August, 1932, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Canned beef	52,240	\$13,065
Canned pork	719,048	144,993
Canned sausage	36,494	7,245
Other canned meats	55,388	12,364

The United Kingdom was the largest buyer of all kinds of canned meats, taking 42,166 lbs. of beef, 660,197 lbs. of pork, 6,588 lbs. of sausage and 31,782 lbs. of other canned meats.

In addition to the above there was exported to Hawaii 37,440 lbs. of canned beef; 116,734 lbs. of pork, 38,867 lbs. of sausage and 21,460 lbs. of other canned meats. Porto Rico took 3,030 lbs. of beef, 10,049 lbs. of pork, 109,652 lbs. of sausage and 6,533 lbs. of other canned meats.

October 8, 1932.

THE NATIONAL PROVISIONER

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# A Page for Purchasing Departments

## IMPROVING LARD QUALITY.

"There never has been a better time since the introduction of compound and lard substitutes," said one meat merchandiser recently, "for the meat packing industry to win a greater consumer acceptance for lard."

He had in mind, of course, excellence of lard as a shortening, the need for many housewives to watch carefully their expenditures for food, and the low price at which lard is selling—a price that in some cases is considerably under what is being asked for some other shortenings.

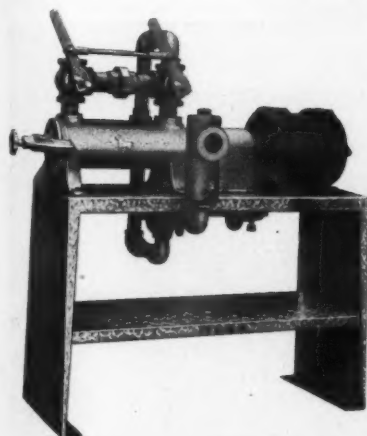
The best way, he feels, to promote a greater lard consumption is to make a better and more uniform product—improve both its quality and appearance. A better product will keep old customers loyal and attract new ones. Lack of uniformity in lard from different

Speaking of the ease with which lard of good appearance can be produced, this packer called attention to a device for this purpose developed recently by the Cincinnati Butchers Supply Corp., Cincinnati, Ohio. This is known as the Style 2 Gyrator. The lard—open kettle, dry rendered or prime steam—enters the gyrator from the agitator through the strainer at the front of the machine. There is a rotary pump mounted on the underside of the gyrator stand which draws the lard through the strainer. The bottom of the strainer cylinder is equipped with a petcock so that air, nitrogen or other inert gas can be mixed with the lard in accurate proportions. The mixture then passes through the pump and into the gyrator cylinder.

The cylinder is an aluminum casting fitted with a high speed agitator which is direct connected through a flexible coupling to the 2 h.p. motor which drives the gyrator and the pump.

The high speed agitator in the gyrator cylinder whips the air, nitrogen or other inert gas thoroughly into the lard making it lighter in color, uniform in texture and smooth in appearance, thus adding to its shortening value.

This machine has not been announced generally to the meat industry, but has been installed in a number of plants with very satisfactory results, it is said. This Style 2 Gyrator should not be confused with the style 1, manufactured by the Cincinnati Butchers Supply Corp., and which has been used in connection with lard rolls for a number of years.



TO IMPROVE LOOKS OF LARD.

Device to be attached to lard agitator which is said to improve lard color and texture.

plants, and even in the product of a particular plant, and poor quality due to improper processing methods, lose customers for lard about as fast as the plants that are offering a high grade product can win them. The result is that lard consumption is not increasing at the rate that its value as a shortening seems to justify.

Some of the smaller plants, in particular those killing from 50 to 250 hogs per week, might profitably study up on lard production methods, this merchandiser thinks, and invest some money in equipment to produce a better product. The quality of the lard reaching market from some of these smaller plants, he thinks, has not been such as to encourage the housewife to insist on lard when she is again in the market for a shortening product.

journey by steamship, railroad, motor truck, mule pack trains, canoes and by native carriers. They were exposed to frost in being transported to an elevation of 12,000 feet in the Andes and then plunged into the jungle under extreme conditions of humidity at shade temperatures of 112° to 120°.

The new packaging materials described not only withstood this rigorous test, but protected the contents more satisfactorily than wooden or hermetically sealed metal shipping cases used heretofore for most foreign shipments, Dr. Dickey reported. His supplies included sugar, cereals, flour, cocoa, crackers, biscuits, soap, eggs and candy. Many of these products deteriorate rapidly under humid conditions; others are affected by extremely dry atmosphere and almost all are subject to attack by ants and other vermin encountered in the tropics.

In their protection of certain types of products from extreme and sudden changes in temperature, the new type of paperboard shipping case is expected to be of value also to domestic as well as export shippers. Although domestic shipments are not often subjected to 70° and 80° changes, such as Dr. Dickey experienced at the high points in the Andes, it does frequently happen that goods are shipped from the North to the warm sections of the South at periods of the year when there is a wide variation in temperature between such shipping points. High insulating values of these newer types of paper-

## TEST PAPERBOARD PACKAGES.

Possibility of further extending and developing export trade in American food products, particularly to tropical countries, is indicated by the packaging tests which Dr. Herbert Spencer Dickey, scientist and explorer, conducted in the course of his just completed Andes-Amazon expedition. In addition to his search for evidence of pre-historic civilizations, Dr. Dickey undertook an important commercial study designed to test new paperboard packaging materials developed by the Robert Gair Company, in which practically all of his supplies were packed.

The study dealt particularly with the moisture resisting, insulating and strength or toughness qualities of these recently-developed corrugated and solid fiber paperboards which are constructed with an inner film of odorless asphalt. The results are reported by Dr. Dickey to have been unusually satisfactory.

During the more than four months the party was in the field the paperboard cases were subjected to extremely severe handling in the course of their



PAPER PACKAGES CARRY WELL.

These "Gairtite" packages withstood rigors and protected contents perfectly during 15,000 mile journey to South America, over the Andes and through the jungle down the Amazon. Photo shows part of the Dickey expedition supplies being loaded into native dugout canoes on the Napo river. One of the larger tributaries of the Amazon.

boards are expected to do much to overcome some of the difficulties heretofore encountered in shipping goods under these conditions.

# *Now* let's get our feet



Reproduced courtesy "THE BUSINESS WEEK"



# et off the ice . . . *and sell*

**"The job is to get into motion before another thirty days have passed . . . . ."**

from Report of A. W. Robertson, Chairman  
Committee on Industrial Rehabilitation

## *A call for action . . . action by those who still know how to sell*

**T**HIS Committee on Industrial Rehabilitation is getting busy without delay. It means to act, and act promptly. Sub-committees are now being formed in every Federal Reserve District. Perhaps they have already called on you.

They're going to create buyers and thereby create opportunities for sellers. They're going to call on plant after plant in every industry. They're going to sell the idea to industrial managements that modern equipment installed now will improve any company's price position, thus enabling it to compete for business as consumer demand picks up. They are going to show that it is to industry's own self interest to modernize now because equipment can be purchased and installed today for far less than its future cost will be.

It is conservatively estimated that every dollar spent or pledged on this "capital goods" replacement program, will put several other dollars to work paying wages and purchasing materials throughout other industries indirectly affected by the production and movement of basic "capital goods." Here is a sort of business revival snowball, which, if it can be started rolling now is absolutely certain to gather weight and momentum as it goes.

Here is the time and place for action by those who haven't forgotten how to sell. The Committee on Industrial Rehabilitation can't do all

the work. It can create interest, arouse desires, and perhaps help solve the prospective buyer's financial problem. It can sell an idea but it can't and won't actually sell your equipment for you. That's your job!

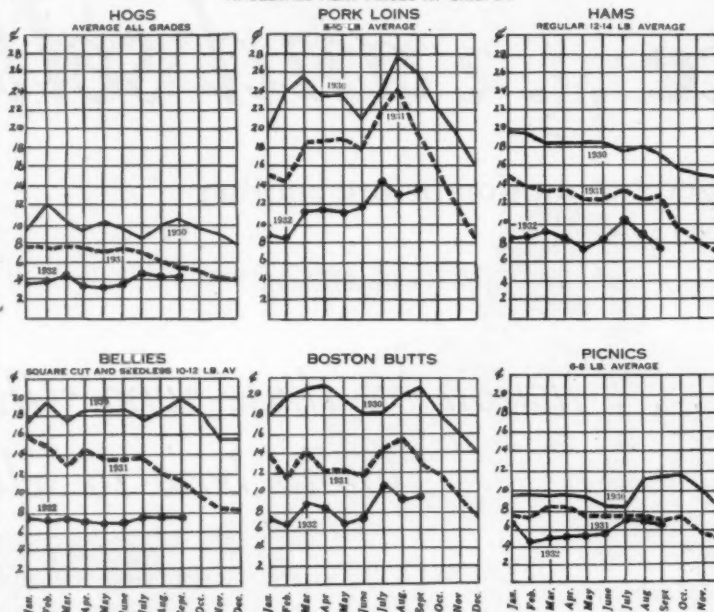
Send your salesmen out with this picture in mind. Prepare your advertising with the same idea in view and send it out ahead to open the way for the salesman. Let advertising and direct selling do the job together—as they should. Advertising will take your sales message to the buying power of industry, to the people who are being urged to buy, by this powerful Committee on Industrial Rehabilitation. It is up to you to show them how your equipment will modernize their plants, cut their production costs, create more salable products, and better prepare them to profit by the upturn in business.

You don't have to commit yourself to advertising for a year, or even six months. You can advertise for the balance of 1932, and then judge the future on the basis of the outlook on January first.

Too many sellers have had cold feet too long. They've quit trying to sell because selling is no longer as easy as it was in the good old days. Let's get those feet off the ice . . . . . and sell!

# HOGS AND FRESH PORK PRODUCTS

WHOLESALE MEAT PRICES AT CHICAGO



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1932 BY THE NATIONAL PROVISIONER INC.

These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs during September and for the first nine months of 1932 compared with the trends of 1931 and 1930.

Carlot trading in fresh and cured meats was slow during September although there was a generally good movement through regular distributive channels. Hogs held at fairly steady levels until near the close of the month when further weakness was evident. While receipts at the principal markets

show a decline from those of a year ago, the record of federal inspected slaughters shows an increase. The effects of this increase have been reflected not only in the price of hogs but in green and cured products. Sharp declines in stocks of meat and lard were apparent from those of a month earlier but in general they are larger than stocks of the same date a year ago.

## Fresh Pork Cuts.

**Loins.**—The trend of prices in the loin market was different from the trends of

one and two years ago during September when they continued the downward movement started in August. This year, however, some little price strength was reflected during the month. Eastern loin markets were weak much of the time but in the Chicago territory there was a fairly good trade on loins at a stronger average price than in outlying territory. Very few loins were sent to the freezer because of the near approach of the winter packing season, it appearing more desirable to force the bulk of the production into consumptive channels.

**Green Hams.**—This product has evidenced weakness throughout the month. Although the production was not unusually heavy demand was weak due mainly to the limited outlet for S. P. meats. Boiling weights green were relatively lower. Carlot trading was below normal, the bulk of the business being routine at local and nearby points.

**Bellies.**—Green bellies held fairly well on a light volume of business. This product has been somewhat underpriced in relation to hams so that such price strength as was apparent merely reflected the closer parity of belly prices. Toward the close of the month prices weakened in sympathy with the market for green joints.

**Boston Butts.**—Butts again followed the trend in the loin market but showed little strength on their own account. Fresh boneless butts were slow and there was only a fair trade on a carlot basis on the frozen butts.

**Picnics.**—This product was weak. The price has held high in relation to ham prices and it would seem that trends during the month were only indicative of the fact that picnics were seeking their level. Pickled picnics have been in slow demand and production has been heavy.

## Cured Meats and Lard.

**S. P. Hams.**—Pickled hams proved to be the weakest item in the list of major cured products. Stocks of both regular and skinned hams are heavy and while they declined somewhat during the month they are much higher than those on hand a year ago.

**Lard.**—There has been a good domestic trade in lard at the low prices prevailing but the export buying has been slow. The handicaps placed against lard in the principal importing countries have been reflected to some extent in the quantity shipped to both Great Britain and the Continent. Stocks of lard showed sharp declines during the month and compare favorably with those of a year earlier.

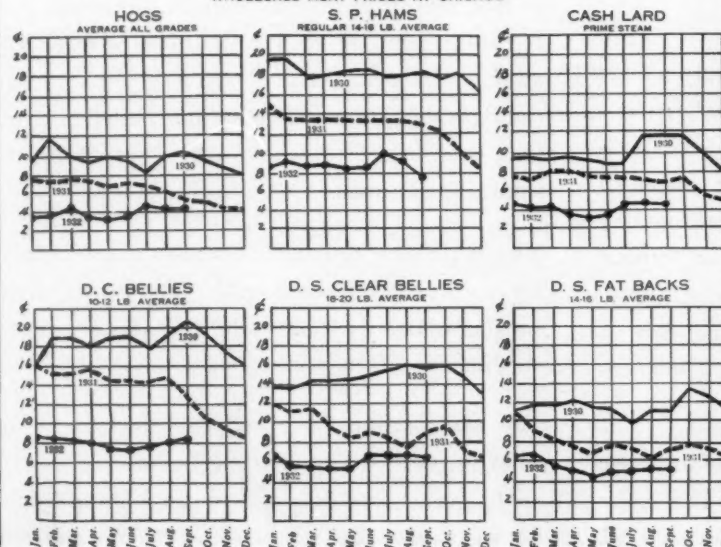
**Dry Cure Bellies.**—This product has held firm and continues to show a slightly upward price trend evident during recent months. There has been a fair scattered demand and some carlot trading. The declining prices of hams, however, may find some reflection in dry cure belly prices.

**D. S. Bellies.**—The market on dry salt meats held steady during September. Stocks of both clear and rib bellies declined during the month and are well under those of a year ago. The position of this class of meats is good but buying is not very brisk.

**D. S. Fat Backs.**—Fat back stocks continue in small supply although slightly above those of a year ago. Prices have held steady during the

# HOGS AND CURED PORK PRODUCTS

WHOLESALE MEAT PRICES AT CHICAGO



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1932 BY THE NATIONAL PROVISIONER INC.

# Provision and Lard Markets

## WEEKLY REVIEW

**Market Active—Prices Weak—Liquidation Factor—Outset Heaviness Aided Declines—Hogs Weaker—Western Run Liberal—Lard Demand Good—Meat Trade Moderate.**

Market for hog products the past week developed more activity but displayed a declining tendency. This was particularly true in lard, the future market showing a loss in October of 175 points from the recent highs. January and May were off 92 to 95 points, from the recent best levels. Action of the market was traceable to liquidation by tired longs, further declines in hogs, and pressure brought about by the weakness in major commodities and in the stock market.

The fact that cash lard demand was on a good seasonal scale cut little figure, owing to a moderate demand for meats. Commission houses were sellers in lard. At times, where support was lacking, the market ran into air pockets and prices uncovered stop-loss orders. During the week the best support came from packinghouse interests, regarded largely as lifting of hedges against cash lard sales.

Receipts of hogs at western packing points last week were 386,600 head, against 376,300 head the previous week and 452,200 head the same week last year. Top on hogs at Chicago dropped to 410c, later recovering to 5c. Average price at Chicago was down to 3.80c, compared with 4c a week ago, 5.05c a year ago, and 9.60c two years ago. Average weight of hogs received at Chicago last week was 251 lbs., compared with 253 lbs. the previous week, 226 lbs. a year ago and 233 lbs. two years ago.

### Cut-Out Values Increase.

There was much discussion relative to the fact that now that the fall decline in hog prices has set in in earnest, packers were getting a little better value from their hogs than in recent weeks. The cutout value of light hogs of 160 to 180 lbs., which topped around \$4.25 the first four days of last week, yielded the packer a profit of about 18c a hundredweight, or 31c a hog. Heavier hogs, however, continued showed losses ranging from 4c a hundred pounds to as high as 30c a hundred, it

month with demand fair for practically all averages.

### Hogs.

Market receipts of hogs were larger during September than for any month since May and the price held fairly steady until toward the close of the period when considerable weakness was apparent. In spite of no great increase in the arrivals at the principal markets, packers throughout the country seem to be fairly well supplied with hogs and slaughters have been in excess of those of a year ago, although receipts would not indicate this. The close proximity of the winter packing season, as well as the close of the fiscal year, makes packers loath to put any more of current production into storage than is necessary for replacements.

was said. The situation, however, is an improvement over the previous week when all weights showed losses.

The declining hog market this week was partly due to a less active shipper demand and a decline in the fresh pork market. The smaller demand for hogs from shippers apparently grew out of the ability of eastern packers to satisfy their requirements within their own territory. It was pointed out that the period of packing for inventories begins next month, the first month of the 1933 fiscal year.

The U. S. Department of Agriculture, in a monthly review, found that the eastward movement of grass cattle is not being hurried this fall because feed is abundant on the ranges. Relative cattle and grain prices are regarded as favoring the feeder, but the availability of credit, it was said, will largely govern the number of animals bought for feeding.

### Stocks Decrease.

The Bureau said: "Supplies of hogs for the winter marketing season—October to April—are smaller than last year, but for next summer larger supplies are a possibility. There are indi-

cations that this fall pig crop may be larger than that of last fall. Moreover, cheap corn and feed crops well distributed, as is the case this fall, have usually resulted in the past in heavier feeding and a larger pig crop the following spring."

Official production of lard during August was 102,679,000 lbs., compared with 91,680,000 lbs. last year and a five-year August average of 104,403,000 lbs.

August average cost of hogs was 4.25c, against 4.48c in July and 6.05c in August last year. Average yield in August was 75.45 per cent, against 74.88 per cent the previous month and 74.56 per cent last year. Average live weight during August was 240.29 lbs., against 243.55 lbs. the previous month and 246.15 lbs. in August a year ago.

Official exports of lard during the week ended September 24 were 9,057,000 lbs., against 6,490,000 lbs. last year. Lard exports from January 1 to September 24 have been some 396,615,000 lbs., against 423,272,000 lbs. the same time last year. Exports of hams and shoulders, including Wiltshires, for the week were 1,072,000 lbs., against 771,-

## Light Hogs Cut Out Best

Light hogs showed little if any actual cutting loss but heavier averages proved much less satisfactory. Top quality hogs of the lightest average shown in the cutting test showed an actual profit, the next lightest a slight loss but best hogs averaging 275 to 300 lbs. showed a loss of over \$1 per head.

Live prices showed a sharp drop this week which was a reflection of the slow demand and low prices for green and cured meats. Another weakening factor was the lack of demand from shippers for live hogs, eastern producing sections marketing supplies almost sufficient to meet local slaughterers needs. This same situation is reflected to a considerable extent in the demand for product, especially on a carlot basis.

Receipts for the week at the twelve

important markets at 308,000 head were 12,000 less than a week earlier and 40,000 under the receipts of the same period a year ago. In spite of this shortage prices weakened, other factors dominating the situation.

Light hogs were in good supply, heavy butchers and packing sows being comparatively scarce. This situation was reflected in the price of the heavier weights which, however, was not evident in the heavier cuts.

The week's top at Chicago was \$4.15 and the low toward the close of the period was \$4.00 with little salable above \$3.85 in the later sessions.

The following test on four averages of well finished butcher hogs is worked out on the basis of live hog and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Average costs and credits are used.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.04	\$ .93	\$ .90	\$ .86
Picnics	.53	.31	.29	.21
Boston butts	.30	.29	.29	.30
Pork loins	1.05	.62	.76	.60
Bellics, light	.84	.79	.82	.17
Bellics, heavy	...	...	.15	.45
Fat backs	...	.06	.15	.26
Plates and jowls	.07	.07	.06	.10
Raw leaf	.08	.06	.06	.09
P. S. lard, rend. wt.	.61	.60	.58	.55
Spare ribs	.07	.08	.08	.05
Regular trimmings	.08	.06	.11	.08
Rough feet	.02	.02	.02	.02
Tails	.01	.01	.01	.01
Neck bones	.01	.01	.01	.01
Total cutting value (per 100 lbs. live wt.)	\$4.51	\$4.32	\$4.08	\$3.76
Total cutting yield	67.50%	68.50%	70.00%	71.00%
Crediting edible and inedible offal to these cut-out values and deducting from the totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Profit per cwt.	\$ .18	...	...	...
Profit per hog	.31	...	...	...
Loss per cwt.	...	\$ .08	\$ .26	\$ .44
Loss per hog	...	.16	.62	1.26



# Automatic TEMPERATURE CONTROL

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000 lbs. last year; bacon, including Cumberlands, 565,000 lbs., against 955,000 lbs. a year ago; pickled pork, 195,000 lbs. against 167,000 lbs. last year.

Stocks of lard at western packing points decreased 26,731,000 lbs. during September, totaling 50,805,000 lbs. Stocks of meats decreased 32,240 lbs. during the month, totaling 220,099,000 lbs. and comparing with 181,503,000 lbs. a year ago. The reduction in the lard stocks was the largest for the period since 1928, while the decrease in meat stocks during the month was the smallest for the period in over 5 years.

**PORK**—Market was dull and barely steady at New York. Mess was quoted at \$18.25 per barrel; family, \$19.25 per barrel; fat backs, \$12.50@14.25 per barrel.

**LARD**—Domestic demand was fairly good, but export trade was reported moderate. At New York, prime western was quoted at 5.05@5.15c; middle western, 4.90@5c; city tierces, 4%@5c; tubs, 5%@5%<sup>1</sup>/<sub>2</sub>c; refined Continent, 6c; South America, 6%<sup>1</sup>/<sub>2</sub>c; Brazil kegs, 7c; compound, car lots, 6%@7c; smaller lots, 7@7%<sup>1</sup>/<sub>2</sub>c.

At Chicago, regular lard in round lots was quoted at 2%<sup>1</sup>/<sub>2</sub>c over October; loose lard, October price; leaf lard, 5c over October.

**BEEF**—Demand was quiet to fair,

and the market was about steady. At New York, mess was nominal; packet, nominal; family, \$14.12@14.62 per barrel; extra India mess, nominal; No. 1 canned corned beef, \$1.97%<sup>1</sup>/<sub>2</sub>; No. 2, \$3.90; 6 lbs. South America, \$12.00; pickled tongues, \$33.00@35.00 per barrel.

See page 38 for later markets.

### HOG RECEIPTS AT LOW MARK.

Hog receipts at the twelve principal markets in September totaled 1,597,000 head. With the exception of 1927 and 1928 this is the smallest run for September since 1920. The receipts are the largest for any month since May, 1932.

At Chicago receipts at 449,470 showed an average weight of 254 lbs. compared with 263 lbs. in August and 258 lbs. in July. With these two exceptions, September hogs were the heaviest for the year. The average price for the month at \$4.05 compares with \$4.25 in August and \$4.65 in July. Top for the month was \$4.85.

Late September witnessed the marketward movement of spring pigs in volume. While the marketing of this crop was orderly, prices slipped back. This movement is later than it was a

year ago, and is accompanied by a distinct let-up in the receipts of packing grades.

### HOG WEIGHTS AND COSTS.

The average weight and cost of hogs, computed on packer and shipper purchases, as reported for August, 1932, with comparisons, by the U. S. Bureau of Agricultural Economics, are as follows:

	—1932—	—1931—	—1932—	—1931—
	Per	Per	Per	Per
AVE., 100	Lbs.	AVE., 100	Lbs.	AVE., 100
Lbs.	Lbs.	Lbs.	Lbs.	Lbs.
<b>CHICAGO.</b>				
Jan. ..	230 \$4.00	235 \$7.05	223 \$4.07	215 \$7.16
Feb. ..	233 \$3.89	237 \$7.06	220 \$3.95	207 \$7.11
Mar. ..	237 \$4.33	242 \$7.46	217 \$4.32	205 \$7.10
Apr. ..	238 \$3.85	237 \$4.33	217 \$3.81	217 \$4.12
May ..	239 \$3.34	240 \$6.53	208 \$3.32	201 \$4.11
June ..	245 \$3.62	251 \$6.36	209 \$3.64	203 \$4.12
July ..	260 \$4.56	258 \$6.33	211 \$4.74	206 \$7.13
Aug. ..	263 \$4.21	256 \$5.98	200 \$4.51	205 \$6.12
<b>KANSAS CITY.</b>				
Jan. ..	241 \$3.75	236 \$7.44	230 \$3.63	209 \$7.12
Feb. ..	241 \$3.69	232 \$6.84	221 \$3.58	201 \$6.13
Mar. ..	239 \$4.00	231 \$7.37	244 \$3.88	205 \$7.10
Apr. ..	231 \$3.53	239 \$4.00	250 \$3.48	244 \$3.11
May ..	223 \$3.05	225 \$6.29	246 \$2.89	200 \$3.10
June ..	226 \$3.17	228 \$6.38	249 \$3.07	205 \$3.11
July ..	231 \$4.48	226 \$6.74	262 \$4.21	210 \$6.12
Aug. ..	233 \$4.18	225 \$6.19	262 \$3.85	217 \$5.11
<b>ST. PAUL.</b>				
Jan. ..	209 \$3.70	237 \$7.30	218 \$4.38	211 \$7.13
Feb. ..	210 \$3.60	234 \$6.64	220 \$4.13	211 \$7.13
Mar. ..	209 \$4.02	236 \$7.14	214 \$4.14	204 \$7.10
Apr. ..	212 \$3.61	209 \$4.02	211 \$3.53	214 \$4.11
May ..	227 \$2.94	252 \$6.00	210 \$3.05	213 \$4.11
June ..	237 \$3.08	285 \$5.33	213 \$3.32	214 \$4.11
July ..	274 \$4.07	294 \$5.36	222 \$4.41	214 \$7.13
Aug. ..	267 \$3.72	290 \$5.21	217 \$4.17	218 \$6.12
<b>PT. WORTH.</b>				

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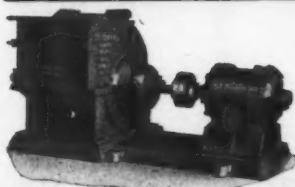
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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—Some activity was evident in the tallow market the past week but business was not as active as the previous week. The market ruled steady with little change. There were intimations of some business having passed at 3½c f.o.b. for extra at New York, but bulk of business this week was done at 3½c f.o.b. Total trade was not believed to have been important.

There appeared to be a demand for offerings, but producers were less willing sellers, while consumers had no reason whatsoever to come up in their ideas. Previous week's trading kept producers in a sold-up condition. At the same time it left the buyer in a comfortable position. As a result the tendency was to look on pending developments.

A survey by the U. S. Department of Agriculture indicated that the eastward movement of grass cattle is not being hurried this fall because feed is abundant on the ranges. Relative cattle and grain prices were regarded as favoring the feeder, but the availability of credit, it was said, would largely govern the number bought for feeding purposes.

At New York, special loose was quoted at 3½c; extra, 3½c f.o.b.; edible, 4½c.

At Chicago, trade in tallow was rather dull, with buyers' ideas generally under the quoted levels. Edible at Chicago was quoted at 4½c; fancy, 4c; prime packer, 3½c; No. 1, 3½c; No. 2, 2½c.

At the London auction 431 casks were offered and 319 sold at prices 6d@1s 6d higher than the previous sales. Mutton was quoted at 25s 6d@26s; beef, 23s 9d@24s; mixed, 22s@23s 9d. At Liverpool, Argentine beef tallow was unchanged for the week. October shipment was quoted at 23s 9d, while Australian good mixed, October shipment Liverpool, was unchanged at 24s.

**STEARINE**—Demand was rather quiet in the East, and the market was easier on the whole. Oleo was quoted at 5½c plant. At Chicago, demand was moderate, and the market was barely steady. Oleo was quoted at 5½c.

**OLEO OIL**—Trade appeared routine in character at New York, and the market was a little irregular. Undertone was steady. Extra was quoted at 6½c; prime, 5½c; lower grades, 5½c@5½c.

At Chicago, market was quiet but holding steady. Extra was quoted at 5½c.

See page 38 for later markets.

**LARD OIL**—Demand was moderate and prices showed little change during the week. The trade took on a wait-in attitude. At New York, prime was quoted at 9½c; extra winter, 8½c; extra, 8c; extra No. 1, 7½c; No. 1, 7c; No. 2, 6½c.

**NEATSFOT OIL**—Demand was

small throughout the week, and the market was barely steady. Pure at New York was quoted at 8c; extra, 7½c; No. 1, 7½c; cold test, 12½c.

**GREASES**—The situation in the grease market the past week was one of an easy tone and a quiet trade. A barely steady position in tallow and a lower hog market, together with lack of activity in grease demand from consumers, brought about some shading of prices. Producers were not willing to press business, however, feeling that further downturns at the moment would not serve to stimulate buying power. As a result a deadlocked position appeared to exist, with a tendency to await something new.

At New York, yellow and house were quoted at 2½c@3c according to quality; A white, 3½c@3½c; B white, 3½c@3½c; choice white, 3½c@3½c.

At Chicago, trade in greases was very dull, with no particular activity of consequence. Interest in the market was generally below the quoted levels. Producers in the West were steady in their ideas. At Chicago, brown was quoted at 2½c@2½c; yellow, at 2½c@2½c; B white, 2½c; A white, 3c; choice white, all hog, at 3½c.

## EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Oct. 5, 1932.

Several lots of unground tankage were sold at \$1.25 & 10c basis f.o.b. New York, and even at this price it is hard to move. Ground tankage is held at \$1.50 & 10c, but some few lots were sold under this figure. South American is offered at \$1.90 & 10c c.i.f. with some special grades being held at higher prices.

Dried blood is not moving at sellers' asking price of \$1.65 f.o.b. New York.

Both Chilean and domestic nitrate of soda were advanced in price 50c per ton on October 1 for October delivery, and very little business is being done at present in this material. Sulphate of ammonia, both domestic and foreign, is firm in price but very few transactions are reported.

## INEDIBLE TALLOW EXPORTS.

Exports of inedible tallow from the United States during August, together with value and country of origin, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
France .....	288,283	\$ 6,840
Netherlands .....	320,316	10,133
Spain .....	54,417	1,680
United Kingdom .....	1,353,697	41,982
Canada .....	300,780	6,627
Guatemala .....	90,291	3,086
Mexico .....	199,378	4,572
Cuba .....	808,831	15,502
Dominion Republic .....	59,696	2,006
Haiti .....	57,008	1,556
Other countries .....	125,117	3,962
Total .....	3,640,582	\$97,946

## TALLOW FROM AUSTRALIA.

July exports of unrefined tallow from Australia amounted to 3,557,232 lbs.

## By-Products Markets

### Blood.

Chicago, Oct. 6, 1932.

Market continues about unchanged.

Unit.  
Ammonia.  
Ground and unground.....\$1.00@1.25n

### Digester Feed Tankage Materials.

Trading practically at a standstill. Buyers' views not over \$1.00.

Unit Ammonia.  
Unground, 10 to 12% ammonia...\$1.00@1.25 & 10c  
Unground, 8 to 10% ammonia...1.25@1.50 & 10c  
Liquid stick .....50¢ @ 60

### Dry Rendered Tankage.

Market lower. Sales slow.

Hard pressed and exp. unground  
per unit protein.....\$ .35 @ .40  
Soft prod. pork, ac. grease & qual-  
ity, ton .....@22.00  
Soft prod. beef, ac. grease & qual-  
ity, ton .....@16.00

### Packhouse Feeds.

Market slow. Inquiries few.

Per Ton.  
Digester tankage, meat meal.....\$25.00@30.00  
Meat and bone scraps, 50% .....@30.00  
Steam bone meal, special feeding  
per ton .....21.00@22.00  
Raw bone meal for feeding.....21.00@22.00

### Fertilizer Materials.

Market continues unchanged. Little product changing hands.

High grd. ground 10@12% am...\$1.00@1.10 & 10c  
Low grd. and ungr. 6-8% am...1.00@1.10 & 10c  
Bone tankage, ungrd. low gd...  
per ton .....10.00@12.00  
Hoof meal .....@ .80

### Bone Meals (Fertilizer Grades).

Stocks of ground steam bone meal very light. Inquiries are not numerous.

Steam, ground, 3 & 50.....\$12.00@13.00  
Steam, unground, 3 & 50.....@12.00

### Gelatine and Glue Stocks.

Trading continues very light. Prices are largely nominal.

Per Ton.  
Kip stock .....\$10.00@12.00  
Calf stock .....15.00@18.00  
Sineus, pizzles .....@10.00  
Horn piths .....16.00@17.00  
Cattle jaws, skulls and knuckles.....18.00@19.00  
Hide trimmings (new style).....4.00@ 6.00  
Hide trimmings (old style).....8.00@ 8.00  
Pig skin scraps and trim, per lb...@2½c

### Horns, Bones and Hoofs.

Offerings of packer bones limited.

Per Ton.  
Horns, according to grade.....\$30.00@150.00  
Mfg. shin bones.....65.00@110.00  
Cattle hoofs .....10.00@12.00n  
Junk bones .....@12.00n  
(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

### Animal Hair.

Market easy. Prices nominal.

Summer coll and field dried.....½ @ 1c  
Winter coll dried.....½ @ 1c  
Processed, black winter, per lb.....2 @ 2½c  
Processed, grey, winter, per lb.....1½ @ 2c  
Cattle, switches, each.....½ @ 1c

\*According to count.

## LARD AND GREASE EXPORTS.

Exports of lard from New York City, Oct. 1, 1932, to Oct. 5, 1932, totaled 2,065,740 lbs.; tallow, none; greases, 40,000 lbs.; stearine, 138,400 lbs.

Lard exports during September totaled 20,884,631 lbs.; tallow, 99,200 lbs.; stearine 56,000 lbs.; greases, 240,000 lbs.

## MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during Aug., 1932, with comparisons:

Ingredients of uncolored margarine:	Aug., 1932. lbs.	Aug., 1931. lbs.
Butter	200	2,595
Cocconut oil	9,533,823	9,382,520
Corn oil	13,000	5,000
Cottonseed oil	1,188,307	883,159
Derivative of glycerine	27,767	12,514
Lecithin	171	439
Milk	3,694,860	4,101,394
Neutral lard	720,690	681,792
Oleo oil	961,793	1,208,238
Oleo stearine	318,437	377,082
Oleo stock	82,816	94,182
Palm oil	11,470	7,200
Peanut oil	209,565	409,004
Salt	922,169	1,126,577
Sesame oil	50,275	60,275
Soda (benzoate of)	5,169	7,121
Soya bean oil		3,710

Total 17,600,228 18,353,182

## Ingredients of colored margarine:

Ingredients of colored margarine:	Aug., 1932. lbs.	Aug., 1931. lbs.
Butter		120
Cocconut oil	87,545	90,613
Color	354	426
Cottonseed oil	52,276	26,948
Derivative of glycerine	19	7
Milk	97,286	97,462
Neutral lard	22,900	24,530
Oleo oil	68,747	85,548
Oleo stearine	11,182	5,140
Oleo stock	3,085	9,069
Palm oil	10,837	5,510
Peanut oil	2,950	5,796
Salt	28,514	27,604
Soda (benzoate of)	8	43
Soya bean oil		15

Total 356,233 375,731  
Grand total 18,956,461 18,728,933

## AUG. MARGARINE PRODUCTION.

Margarine production during August showed a decrease of 1,656,082 lbs. or 9½ per cent from that of the same month a year previous, according to figures of actual production as reported by manufacturers to the U. S. Department of Agriculture as follows:

	Aug., 1932. lbs.	Aug., 1931. lbs.
Uncolored margarine:		
Exclusively vegetable	12,264,148	11,791,870
Animal and vegetable	3,162,918	3,517,381

Total 15,427,066 15,309,251

## Colored margarine:

	Aug., 1932. lbs.	Aug., 1931. lbs.
Exclusively vegetable	69,930	108,243
Animal and vegetable	274,327	2,011,911

Total 344,257 2,118,154

## Colored and uncolored margarine:

	Aug., 1932. lbs.	Aug., 1931. lbs.
Total vegetable	12,334,078	11,898,113
Total animal and vegetable	3,437,245	5,529,292

Total 15,771,323 17,427,405

## MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Oct. 5, 1932.

Price of cottonseed meal suffered a severe break today, values declining 40 @75c per ton. November sold at \$15.25 against \$15.65 yesterday, March sold at \$17.25 against \$18.00 yesterday. There was some buying by shorts taking profit on the close, but otherwise the market was distinctly weak. Two hundred tons of meal were delivered on October contracts and that position was well liquidated today when 2,000 tons of meal were taken out of the market by exchange of the option for the actual. This will probably end deliveries for the month. Trading in actual was quiet. Meal sold on basis of \$14.75 Memphis. The market closed steady at the decline.

Cotton seed market was inactive and prices were unchanged. However, bids in the territory were reduced \$1.00 a

ton and are now back to \$12.00 f.o.b. gins. It is remarkable that the seed market held its position today in view of the drastic decline in the cotton seed oil market and also in cottonseed meal. Conditions affecting cotton seed are peculiar. Buying of seed by mills continues regardless of the value of mill products. Some interests are accumulating seed and closing down their mills. This is attributed to the shortness of the cotton crop and a disposition on the part of the trade to believe values will be better after the movement of seed has stopped.

## COTTON OIL PIONEER DIES.

John J. Culbertson, widely-known Texas capitalist and prominent member of the Old Guard of the cottonseed oil industry, died on September 27 in San Diego, Calif., after an illness of several weeks.

Mr. Culbertson was one of the pioneers on the cottonseed oil industry in Texas and the Southwest, having served as vice president of the Interstate Cotton Seed Crushers Association in 1914-15. The next year he was chosen president of the association and served the 1915-16 term. His prominence in the industry gained him national recognition, and he aided in organizing at Washington during the World War the cottonseed and cottonseed products bureau of the Food Administration.

He had extensive oil and real estate interests in Oklahoma City and Tulsa, Okla., acquired in the early days of those cities. His home was in Paris, Tex., where he was held in high esteem because of a long list of public benefactions made there over a period of years.



ANSWERED LAST ROLL CALL.

The death of J. J. Culbertson of Paris, Tex., takes one more from the thinning ranks of the Old Guard of the cottonseed products industry.

## COTTON OIL TRADING.

COTTONSEED OIL—Store oil supplies at New York are light and the market is steady. Demand, however, is small. Crude oil most of the week was quotable 1½c under New York March. The latter closed at 4.40c today, indicating 3¼@3½c for Southeast and Valley crude.

Market transactions at New York:

Friday, September 30, 1932.

Spot	Range—		Closing—
	Sales.	High. Low.	
Oct.			410 a Bid
Nov.			428 a 440
Dec.			433 a 440
Jan.			432 a 440
Feb.			440 a 447
Mar.	1	451 451	443 a 455
April			450 a 453
May			455 a 465
			462 a 467

Sales, including switches, 1 contract. Southeast crude, 3½c nom.

Saturday, October 1, 1932.

Spot			420 a Bid
Oct.			433 a 450
Nov.			435 a 455
Dec.			435 a 440
Jan.	1	446 446	446 a ....
Feb.			448 a 460
Mar.			457 a 462
April			460 a 475
May	1	468 468	469 a 476

Sales, including switches, 2 contracts. Southeast crude, 3½c nom.

Monday, October 3, 1932.

Spot			425 a Bid
Oct.			433 a 438
Nov.			435 a 445
Dec.	3	440 438	436 a 440
Jan.			443 a 445
Feb.			448 a 460
Mar.	4	462 459	457 a 461
April			460 a 470
May			469 a 472

Sales, including switches, 9 contracts. Southeast crude, nom.

Tuesday, October 4, 1932.

Spot			430 a Bid
Oct.			437 a 450
Nov.			438 a 455
Dec.	2	440 440	438 a 440
Jan.	1	445 445	445 a 450
Feb.			450 a 460
Mar.			460 a 462
April			463 a 473
May	2	471 470	470 a ....

Sales, including switches, 5 contracts. Southeast crude, nom.

Wednesday, October 5, 1932.

Spot			410 a Bid
Oct.	2	430 430	420 a 430
Nov.			420 a 435
Dec.			420 a 430
Jan.	1	430 430	425 a 430
Feb.			425 a 440
Mar.	3	451 440	440 a ....
April			440 a 460
May	18	467 463	450 a 455

Sales, including switches, 24 contracts. Southeast crude, nom.

Thursday, October 6, 1932.

Spot			410 a ....
Dec.			421 a 428
Jan.			425 a ....
Mar.			445 443 439 a 442
May			457 453 453 a ....

See page 38 for later markets.



# Vegetable Oil Markets

## WEEKLY REVIEW

Trade Moderate — Market Weaker — Outside Heaviness Chief Factor — Weather Unfavorable — Crop Estimates Being Lowered — Cash Trade Fair — Crude Rather Tight — Lard Weak.

A weaker market and moderate trading featured cotton oil futures the past week. Weakness in grains and stocks brought about sufficient liquidation and selling to offset weather unfavorable for the crop. While the volume of pressure on the market was not great, prices were in new low ground for the downturn, showing declines of 100 to 120 points from the recent highs. Outside heaviness resulted in scattered liquidation which at times uncovered stop-loss orders.

Although there was little or no hedge pressure on the market against the new crop, declines were rather easily attained. The market noticeably lacked speculative support in sufficient volume to absorb scattered selling. Most of the time commission house and wire house brokers were on both sides. The ring element pressed the decline, the latter following the line of least resistance. Profit taking and buying on resting orders served to check the breaks, but oil suffered materially from the development of considerable weakness in the lard market.

During the week general rains over-spread the belt, and there were frosts in the western cotton sections in parts of Texas. Further frosts were predicted. Between wet weather, boll weevils and frosts there was a tendency to lower crop ideas. But even this failed to influence speculative buying power in oil. In addition, wet weather naturally served to keep down new crop movement, resulting in some firming in seed prices and a tightening in crude oil values.

### Crop Estimates Lowered.

Lard weakness, in face of a good sea-

sonal lard demand and large reductions in the lard stocks during September, were somewhat surprising, particularly as the hog run was not burdensome. Lard felt the weakness in corn and the continued favorable feeding differential between this grain and live hogs. The U. S. Department of Agriculture's monthly survey, while indicating prospects for smaller supplies of hogs during the winter season than a year ago, stated that there were indications that this fall's pig crop will be larger than last fall.

A number of private cotton crop estimates were released during the week. These ranged from 10,839,000 bales to 11,521,000 bales. All of the private reports were somewhat under estimates of the previous month. Conditions have not been favorable for the crop since

the private reports were compiled. Consequently it continued somewhat difficult to see how the government could maintain its estimate of a month ago. Nevertheless there was sufficient uncertainty to create a tendency to await the official report of this month due at the close of the week.

Crude markets were not active but were steady. At most times, Southeast and Valley crude were quoted 1½c under New York March or at levels ranging from 3½c to slightly better than 3½c. In Texas, the market was largely nominal and was quoted from 3½c@3¾c.

### Cash Oil Demand Moderate.

Cash oil demand was moderate and mostly of a routine character. Lard remains relatively cheap. The fact that oil futures for the distant months ruled slightly better than lard was responsible to some extent for the uncertainties of a large oil consumption that have materialized the past few weeks.

Weekly weather report said picking and ginning was interrupted by rains to some extent in the central states and that the harvest had made only fair progress in the western sections. There was considerable damp cloudy weather and temperatures were relatively low. These favored weevil activity.

**COCOANUT OIL**—Market held quiet throughout the week, but was steady. It was contended in several directions that to move oil producers would have to lower their ideas. At New York, tanks were quoted at 3½c nominal. At the Pacific Coast tanks were quoted at 3½c for the balance of the year.

**CORN OIL**—There was no particular activity, and market ruled steady over narrow limits. Tanks f.o.b. mills were quoted at 4¼@4½c.

**SOYA BEAN OIL**—Situation was without special change. Demand was quiet but sellers were not pressing. Tanks at New York were quoted at 3.70c nominal; tanks, f.o.b. western mills, 3¾c.

**PALM OIL**—A rather dull and nominal situation ruled the market. Leading importers said that both Nigre and Lagos oil, spot, New York were not

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 6, 1932.—Crude has held steady the past week at around 3¼c lb. for Valley and ½c lb. lower in western states, resisting drastic declines in grains and lard on account of the inability of mills to reduce price of seed sufficiently to lower value of crude. Most mills and buyers are marking time and awaiting the government crop report. There are numerous predictions that the crop estimate will be lowered due to unfavorable weather recently in Texas and Oklahoma.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 6, 1932.—Crude cottonseed oil, 3¼c lb.; forty-one per cent protein cottonseed meal, \$14.50; loose cottonseed hulls, \$2.00.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Oct. 6, 1932.—Prime cottonseed oil, 3¼c; forty-three per cent meal, \$12.75; hulls, \$3.00.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company** Chicago, Illinois

**HAMMOND'S**  
**Mistletoe**  
**MARGARINE**

available, and the markets unquotable. At New York, shipment Nigre casks were quoted at 2.90c; shipment Lagos, 3½c; 12½ per cent acid bulk, 3.15c; 20 per cent softs, 3.10c.

**PALM KERNEL OIL**—Market ruled dull and slightly easier. Bulk oil at New York was quoted at 3.45c, the slightly lower range failing to attract buyers.

**OLIVE OIL FOOTS**—Trading appeared moderate in volume and there was no pressure of supplies. The tone was very firm. Spot foots at New York were quoted 5@5¼c; shipment supplies, 4½@4¾c.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Situation in this quarter remained quiet and nominal. Tanks f.o.b. southern mills were quoted at 3¼c.

### MEAT AND LARD STOCKS.

Stocks of meat and lard on hand at the seven principal markets of the country on October 1 were considerably higher than those of the same period a year ago, although considerable declines are recorded for September. Hog receipts have shown considerable increase, especially those of heavy hogs, which has been reflected in the supply of skinned hams and other heavy cuts. Total meat stocks showed a decline of more than 32,000,000 lbs. during the month but stand 19,000,000 higher than on October 1, 1931. The increase is in pickled meat stocks primarily which are 43,000,000 lbs. higher. The greatest increase in pickled meats is in skinned hams, although regular hams, picnics and bellies are all in somewhat larger supply.

Dry salt stocks are nearly 5,000,000 lbs. under those of a year ago.

Lard stocks dropped nearly 27,000,000 lbs. during September and are less than 5,000,000 lbs. over those of last October 1.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on September 30, 1932, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Sept. 30, '32	Aug. 31, '32	Sept. 30, '31
Total S. P. mts.	160,681,042	182,978,218	117,003,473
Total D. S. mts.	46,982,871	55,949,544	50,150,874
Total all meats	220,668,597	238,927,762	167,154,347
P. S. lard	35,118,175	54,245,025	34,637,419
Other lard	15,687,025	22,290,801	11,426,976
Total lard	50,805,200	76,535,826	46,064,395
S. P. reg. hams	31,936,584	37,508,209	26,237,032
S. P. skd. hams	70,750,131	77,096,394	43,484,796
S. P. bellies	42,067,823	50,753,581	35,373,440
S. P. picnics	15,582,917	16,784,102	11,712,345
D. S. bellies	38,293,410	44,510,543	43,312,302
D. S. fat backs	8,026,236	10,102,616	6,162,628

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Oct. 7, 1932, show exports from that country were as follows: To the United Kingdom, 49,442 quarters; to the Continent, 2,968 quarters. Exports the previous week were: To England, 38,783 quarters; to Continent, 2,560 quarters.

### HULL OIL MARKETS.

Hull, England, Oct. 5, 1932.—(By Cable.)—Refined cottonseed oil, 25s; Egyptian crude cottonseed oil, 22s 6d.

## FRIDAY'S CLOSINGS

### Provisions.

Hog products were steady the latter part of the week. Lard has shown no rallying tendency due to the weakness in grains and lower hogs. Some buying of lard against sales of cotton oil have taken place. Small western packers were sellers of futures and houses with eastern connections were buyers. Cash trade is fair.

### Cottonseed Oil.

Cotton oil trade is awaiting government report. Weather South is unfavorable; cotton steady, offsetting western weakness. Crude is quoted at 1¼c lb. under New York March bid.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Oct., \$4.15@4.30; Nov., \$4.15@4.30; Dec., \$4.16@4.25; Jan., \$4.27 sale; Feb., \$4.30@4.45; Mar., \$4.39 sale; Apr., \$4.40@4.55; May, \$4.50 sale.

Prime summer yellow unquoted.

### Tallow.

Tallow, extra, 3¼c f.o.b.

### Stearine.

Stearine, 5½c.

### Friday's Lard Markets.

New York, Oct. 7, 1932.—Lard, prime western, \$5.00@5.10; middle western, \$4.85@4.95; city, 4¼@4½c; refined continent, 5¼@5½c; South American, 6¼@6½c; Brazil kegs, 6¼@6½c; compound, 6¼@7c.

### BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Oct. 5, 1932.—Trading in American cuts is very quiet with fairly good buying of pure refined lard out of consigned stocks. Very little activity in general market. Demand for hams poor and no demand for picnics.

Friday's prices were as follows: Hams, American cut, 67s; hams, long cut, 78s; shoulders, square, none; picnics, 44s; short backs, none; bellies, clear, 57s; Canadian, 48s; Cumberlands, none; spot lard, 46s 6d.

### LIVERPOOL PROVISION STOCKS.

On hand on October 1, 1932, with comparisons, estimated by Liverpool Trade Association:

	Oct. 1, 1932	Sept. 1, 1932	Oct. 1, 1931
Bacon, lbs.	833,280	1,281,392	1,362,480
Hams, lbs.	897,456	759,248	174,944
Shoulders, lbs.	34,384	30,464	7,840
Lard, steam, tons	939	1,513	377
Lard, refined, tons	1,384	1,461	1,624

### CANADIAN STORAGE STOCKS.

Stocks of meat on hand in cold storage warehouses in Canada on Sept. 1, 1932, with comparisons, as reported by the Dominion Live Stock Branch:

	Sept. 1, 1932	Aug. 1, 1932	5-yr. av. Sept. 1, 1931
Beef	7,531,614	7,287,703	8,674,276
Veal	1,215,811	1,215,242	1,837,759
Pork	29,953,704	34,552,753	26,654,467
Mutton and lamb	1,238,778	1,277,406	788,967

## CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business September 30, 1932, as reported by the Chicago Board of Trade, were as follows:

	Sept. 30, 1932	Aug. 31, 1932	Sept. 30, 1931
All kinds of barreled pork, bris.	13,189	14,398	11,807
P. S. lard, made since Oct. 1	28,740,692	43,299,789	22,682,146
Other kinds of lard	7,209,062	13,950,080	5,942,360
D. S. Cl. bellies, made since Oct. 1	12,185,238	16,397,443	15,830,862
D. S. rib bellies, made since Oct. 1	3,743,496	4,548,182	3,187,360
Ex. S. h. Cl. sides, made since Oct. 1	3,300	2,900	110,307
D. S. fat backs, lbs.	2,406,834	3,112,139	2,120,739
D. S. shd. lbs.	169,300	161,900	161,900
S. P. hams, lbs.	15,075,726	17,756,825	11,908,732
S. P. sk. hams, lbs.	30,805,397	33,834,619	19,648,670
S. P. bellies, lbs.	17,721,641	23,067,171	14,536,890
S. P. Californias or picnics, S. P. Boston shoulders, lbs.	6,468,822	7,370,900	5,608,689
S. P. shoulders, lbs.	108,550	81,700	82,000
Other meats cuts, lbs.	6,621,701	7,267,439	5,428,562
Total cut meats, lbs.	65,400,005	113,631,218	77,418,619

## LARD EXPORTS TO MEXICO.

Exports of lard from the United States to Mexico during August, 1932, by customs districts is reported by the U. S. Department of Commerce as follows:

From:	Lbs.	Value.
New Orleans	28,017	1,520
San Antonio	4,040,338	254,540
El Paso	9,239	557
San Diego	6,258	611
Arizona	504,860	27,762
	4,588,827	258,222

There were no exports of neutral lard from the United States to Mexico during the above mentioned month.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended October 1, 1932, were 3,869,000 lbs.; previous week, 4,050,000 lbs.; same week last year, 3,155,000 lbs.; from January 1 to October 1 this year, 142,651,000 lbs.; same period a year ago, 159,771,000 lbs.

Shipments of hides from Chicago for the week ended October 1, 1932, were 5,069,000 lbs.; previous week, 3,611,000 lbs.; same week last year, 3,685,000 lbs.; from January 1 to October 1 this year, 178,796,000 lbs.; same period a year ago, 144,417,000 lbs.

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended October 1, 1932:

Week ending	New York	Boston	Phila.
Oct. 1, 1932	38,224	.....	.....
Sept. 24, 1932	7,007	.....	.....
Sept. 17, 1932	9,290	.....	.....
Sept. 10, 1932	2,875	.....	.....
	410,401	45,594	176,612
Oct. 3, 1931	3,762	900	23,777
Sept. 26, 1931	34,694	.....	.....
	721,745	87,146	200,000

# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—The deadlock continued throughout the week in the packer hide market. Packers continue to quote their last sale prices to tanners, with the latter holding views considerably lower. Further declines were established this week in prices on the Hide Exchange, quotations at present being 50 to 75 points below last week. This has resulted in a further supply of re-sale hides being offered by speculative interests, with sales of branded cows and light native cows reported at 6½c.

The Pacific Coast market was active and heavy trading there cleaned that market up to end of September, at a half-cent under previous sale prices. The only other activity in the primary markets this week was the sale of about 8,000 October hides by a Minnesota packer; native steers moved at 7½c, extreme native steers 7c, heavy and light native cows 6½c, Colorados 6½c, and branded cows 6½c.

Buyers have been discouraged by the continued decline on the Hide Exchange but packers have been inclined to view that market as affected by outside influences rather than any conditions within the industry. All other commodity and security markets have been weak and listless, with the Hide Exchange moving downward in sympathy. Leather prices have been fairly firm, with an active trade, although buyers are inclined to figure very closely.

In the absence of trading to establish new prices, big packer descriptions are quoted unchanged. Native steers last sold at 8½c and extreme native steers at 8c.

Butt branded steers quoted 8c last paid by tanners, Colorados 7½c; heavy Texas steers 8c, light Texas steers 7½c, and extreme light Texas steers 7½c.

Heavy native cows around 7½c, nom.; light native cows last sold at 8c to tanners, and branded cows 7½c.

Native bulls 5½@5¾c, nom.; branded bulls around 5c, nom.

**SMALL PACKER HIDES**—No further trading reported in local small packer market and pending some business to establish prices, market is quoted nominally unchanged.

The Pacific Coast market was active this week. Upwards of 90,000 hides, mostly August and September but with a few Julys included, sold at 5½c, flat, for steers and cows, f.o.b. shipping points, or ½c below last trading price about three weeks ago. One large shoe manufacturing tanner is credited with taking all of these hides.

**FOREIGN WET SALTED HIDES**—Trading very slow in the South American market. One lot of 4,000 LaPlatas sold to this country at close of last week, also 4,000 Sansinenas to Germany, all at \$23.00 gold, equal to 7c, c.i.f. New York, as against \$24.25 or 7½c paid about ten days previous. Later, 8,000 B. A. steers sold at \$22.25, equal to 6½c; also a few light hides.

**COUNTRY HIDES**—Country hides are about steady, but trading is rather quiet. While quality has shown considerable improvement, country hides are more sensitive to changes in prices on

the Hide Exchange and that market has been around 30@45 points lower this week, which tends to discourage buyers even at these levels. All-weights quoted around 4½c, selected, delivered. Heavy steers and cows about 4c. Buff weights 4½@4¾c, some quoting up to 5c. Extremes quoted at 5½c, with some talking up to 6c. Bulls around 3c, nom. All-weight branded 3@3½c, flat, less Chicago freight.

**CALFSKINS**—Packer August calfskins were fairly well cleaned up last week, with last trading at 11½c for northern 9½/15-lb., 10½c for River point 9½/15-lb., and 9½c for under 9½-lb. at both points. One small lot of August calf available at 10c flat for both lights and heavies.

Car of Chicago city calfskins, 8/10-lb., reported early at 8c; also car 10/15-lb. at 10c, with sales also at 9½c. Outside cities, 8/15-lb., quoted around 8@8½c; mixed cities and countries around 7c; straight countries 6@6½c. Chicago city light calf and deacons last sold at 52½c.

**KIPSKINS**—Packer August kipskins were about cleaned up earlier, except for a few over-weights and brands, with last trading on northern natives alone at 10c.

Chicago city kipskins quotable around 8½c, nom. Outside cities about 8c; mixed cities and countries around 7c; straight countries 6@6½c.

Packer regular slunks last sold at 42½c for August take-off.

**HORSEHIDES**—Horsehides quoted about unchanged with choice city renderers around \$2.50; mixed city and country lots \$2.00@2.25. Better demand reported this week for horsehide leather for sport and work coat trade.

**SHEEPSKINS**—Dry pelts firm around 7½@8c. Good demand continues for packer shearlings and one packer sold a car this week at 55c for No. 1's and 35c for No. 2's; not many coming in at present and other sales reported at 52½@55c for No. 1's; some sales of fresh clips reported at 25c. Pickled skins a shade firmer, with sales by one packer this week at \$3.12½ per doz. for straight run of current production, and further offerings held at \$3.25 per doz.; holding blind ribby lambs at \$3.75 and ribbys at \$2.75. Outside small packer current production lamb pelts quoted 50@55c.

## New York.

**PACKER HIDES**—Nothing further reported on September hides. As previously reported, one packer sold September butt branded steers couple weeks ago at 8c, and Colorados at 7½c; other packers still holding September hides.

**COUNTRY HIDES**—Country market rather slow and offerings have been coming out more plentifully recently. Buff weights quoted 4½@5c asked; good mid-western extremes can be had at 5½c.

**CALFSKINS**—Calfskin market fairly well cleaned up in the liberal movement last week, when collectors' 5-7's sold at 70c; collectors' 7-9's brought \$1.00 and packers' \$1.10; collectors' 9-12's sold at \$1.30 and packers' at \$1.40. The 12/17-lb. veal kips are quoted \$1.45@1.55 last paid, buttermilks

\$1.35, and 17-lb. and up offered at \$2.50.

## N. Y. HIDE EXCHANGE FUTURES.

Saturday, October 1, 1932—Old Contracts—Close: Dec. 6.35b; Mar. 6.80n. No sales.

New—Close: Dec. 6.40n; Mar. 7.20@7.26; June 7.90 sale; Sept. 8.40b. Sales 14 lots.

Monday, October 3, 1932—Old Contracts—Close: Dec. 6.25b; Mar. 6.70n. No sales.

New—Close: Dec. 6.20b; Mar. 7.15@7.20; June 7.80@7.85; Sept. 8.35@8.50. Sales 14 lots.

Tuesday, October 4, 1932—Old Contracts—Close: Dec. 6.30b; Mar. 6.75n. No sales.

New—Close: Dec. 6.25n; Mar. 7.20@7.25; June 7.90 sale; Sept. 8.40b. Sales 7 lots.

Wednesday, October 5, 1932—Old Contracts—Close: Dec. 6.15@6.25; Mar. 6.50n. Sales 14 lots.

New—Close: Dec. 6.10n; Mar. 6.95 sale; June 7.66@7.70; Sept. 8.20b. Sales 27 lots.

Thursday, October 6, 1932—Old Contracts—Close: Dec. 6.00b; Mar. 6.40n. Sales 8 lots.

New—Close: Dec. 5.95n; Mar. 6.80@6.85; June 7.60 sale; Sept. 8.05b. Sales 23 lots.

Friday, October 7, 1932—Old Contracts—Close: Dec. 5.70@5.80; Mar. 6.10. Sales 11 lots.

New—Close: Dec. 5.65n; Mar. 6.50@6.55; June 7.25@7.35; Sept. 7.90 sale. Sales 52 lots.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Oct. 7, 1932, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Oct. 7.	Prev. week.	Cor. week, 1931.
Spr. nat. str.	@ 9n	@ 9½n	8½@ 9n
Hvy. nat. str.	@ 8½ax	@ 8½ax	@ 7½
Hvy. Tex. str.	@ 8ax	@ 8ax	@ 7½
Hvy. butt brnd'd str.	@ 8ax	@ 8ax	@ 7½
Hvy. Co. str.	@ 7½ax	@ 7½ax	@ 7
Ex-light Tex. str.	@ 7½ax	@ 7½ax	@ 6
Brnd'd cows.	@ 7½ax	@ 7½ax	@ 6
Hvy. nat. cows	@ 7½ax	@ 7½ax	@ 6½n
Lt. nat. cows	@ 8ax	@ 8ax	6½@ 7
Nat. bulls 5½	@ 5½n	@ 5½n	4@ 4½n
Brnd'd bulls.	@ 5n	@ 5n	4n
Calfskins ...	9½@11½	9½@11½	9@10n
Kips, nat. ...	@ 10	@ 10	@ 9
Kips, ov-wt. ...	8½@ 9n	8½@ 9n	@ 8
Kips, brnd'd ...	7½@ 8n	7½@ 8n	@ 7
Slunks, reg. ...	42½@ 50	42½@ 50	@ 50n
Slunks, hris. ...	30@ 35	30@ 35	20@ 30n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

## CITY AND SMALL PACKERS.

Nat. all-wts. 7	@ 7½n	7@ 7½n	6½@ 6¾
Branded ...	6½@ 7n	6½@ 7n	@ 6
Nat. bulls ...	@ 5½	@ 5½n	@ 4½n
Brnd'd bulls.	@ 4½n	@ 4½n	@ 4n
Calfskins ...	8½@ 9n	8½@ 9n	8@ 8½n
Kips ...	@ 8½n	@ 8½n	@ 8n
Slunks, reg. ...	42½@ 40	42½@ 40	@ 50ax
Slunks, hris. ...	@ 25n	@ 25n	@ 20ax

## COUNTRY HIDES.

Hvy. steers ...	@ 4½	4½@ 4½	4½@ 5
Hvy. cows ...	@ 4½	4½@ 4½	4½@ 5
Bufs ...	4½@ 5	4½@ 5	5½@ 5½
Extremes ...	@ 5½	@ 5½	@ 6½
Bulls ...	@ 3n	3@ 3½n	@ 3½
Calfskins ...	6@ 6½n	6@ 6½n	@ 6½n
Kips ...	6@ 6½n	6@ 6½n	@ 6n
Light calf ...	@ 25n	@ 25n	25@ 35
Deacons ...	@ 25n	@ 25n	25@ 35
Slunks, reg. ...	@ 10n	@ 10n	10@ 25
Slunks, hris. ...	@ 5n	@ 5n	@ 5n
Horsehides ...	2.00@2.50	2.00@2.50	1.50@2.75

## SHEEPSKINS.

Pkr. lambs ...	.....	.....	.....
Sml. pkr. lambs ...	50@ 55	45@ 50	45@ 47½
Pkr. shearings ...	@ 55	@ 55	45@ 55
Dry pelts ...	7½@ 8	7@ 8	@ 9



# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Oct. 6, 1932.

**CATTLE**—Compared with a week ago: Fat steer and yearling trade unevenly 50@75c lower, inbetween grade yearlings scaling 850-1,000 lbs. off most; better grade weighty bullocks, generally 50c lower. Closing top on strictly choice weighty steers, \$10.00 compared with \$10.35 a week earlier. Week's extreme top long yearlings, \$9.35, little above \$8.50 at close. It was largely a steer and yearling run. Killing quality was medium to strictly good, a sizable supply grading good to choice. Shipper demand was narrow. Light heifer and mixed yearlings were very uneven, strictly good and choice kinds closing 25c lower; inbetween grades, 25@50c lower; beef cows, fully 25c lower, cutters showing decline; bulls, 15@25c lower; vealers, about steady. Strictly choice weighty heifers sold up to \$9.00; best 870-lb. heifers, \$8.75; practical top light heifers, \$8.25. Very few fat grass cows above \$3.50. There were approximately 6,000 westerners in run, mostly stock steers selling at \$4.00@6.00.

**HOGS**—Compared with one week ago: Market 35@45c lower, heavier weights off most; pigs and light lights, 25@35c lower; packing sows, only 10@15c lower on reduced supply. Narrow demand was main weakening factor; supplies slightly contracted. Week's top, \$4.15; today's peak, \$4.00; late bulk 190 to 280 lbs., \$3.75@3.90; 290 to 350 lbs., \$3.25@3.65; 140 to 180 lbs., \$3.50@3.75; pigs, \$3.25@3.65; culls, down to \$2.50; packing sows, \$2.80@3.20; smooth lightweights, \$3.25@3.50; extreme weights, \$2.75 down.

**SHEEP**—Compared with week ago: Killing classes unevenly steady to 25c lower. Decline was largely on inbetween grade lambs, market at new lows. Week's early top, \$5.75, paid sparingly for native lambs; outstanding Utahs, averaging around 84 lbs., \$5.60 and \$5.70 late. Today's bulks follow: Good to choice native lambs, \$4.75@5.25, few \$5.35; well finished rangers scaling 78 to 85 lbs., \$5.25@5.50; native throwouts, \$3.50@3.75; slaughter ewes, \$1.00@2.00.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Oct. 6, 1932.

**CATTLE**—Trade in beef steers and yearlings ruled slow and draggy most of the time, and closing values are unevenly 25c to mostly 50c lower, with spots off more on inbetween grades of short feds. Choice 1,126-lb. and 1,329-lb. fed steers reached \$9.00 for the

week's top, and best yearlings made \$8.25. Most of the fed arrivals cashed from \$5.25@7.75, with a few lots up to \$8.50. Straight grassers brought \$3.00@4.75. Slaughter heifers are 25@50c lower, and butcher cows weak to 25c off. Bulls and vealers held about steady, with late top on the latter at \$5.50.

**HOGS**—Closing trade in hogs was extremely dull and sharply lower. Values are 25@30c lower than a week ago, with the late top resting at \$3.60 on best 180- to 240-lb. weights. Closing prices were the lowest since June 21. Late sales of good to choice 170- to 270-lb. weights ranged from \$3.45@3.60, while the better grades of 280- to 350-lb. butchers sold from \$3.25@3.45. Underweights sold fairly well at the finish, with \$3.25@3.50 taking most of the 140- to 160-lb. weights. Packing sows are 25@35c off at \$3.00 down.

**SHEEP**—Fat lambs finished the week at steady to 15c lower rates, with most of the loss shown on rangers. Best range lambs scored \$5.25, with most sales from \$4.85@5.15. Choice fed natives brought \$4.75, while the bulk cashed from \$4.50@4.60. Mature sheep held steady, with most fat ewes selling at \$1.25@1.50, a few up to \$1.75.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Oct. 6, 1932.

**CATTLE**—A lower undertone was evident in virtually all classes of cattle throughout the week. Compared with a week ago: Native and western steers sold 25@50c lower; mixed yearlings, heifers and beef cows, mostly 25c lower; cutters, low cutters and bulls, barely steady; vealers, 25c lower. Steers averaging 1,113 and 962 lbs. topped at \$8.75, with most sales \$6.00@8.00; bulk of good and choice steers, \$7.00@8.25. Top western steers scored \$6.00, with bulk of sales \$3.50@4.70. Top 658-lb. mixed yearlings brought \$7.50, with straight heifers up to \$7.00. Most good and choice mixed yearlings and heifers sold at \$5.75@6.60, with medium fleshed kinds \$4.50@5.25. Beef cows went largely at \$2.25@3.00; ton, \$4.00; low cutters, \$1.25@1.50. Good and choice vealers closed at \$6.25, with sausage bulls downward from \$2.85.

**HOGS**—Porker prices declined 25@40c during the week and reached the lowest levels since June 18. The top price Thursday was \$3.80, with bulk of hogs \$3.65@3.75; sows mainly \$2.60@3.15.

**SHEEP**—Fat lambs slumped 25@50c, while sheep were scarce and held steady. Lambs topped for the week at \$5.50, with the late top \$5.00 and the late bulk \$4.50@4.75. Throwouts earned \$3.00@3.25; fat ewes, \$1.25@1.75.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Oct. 6, 1932.

**CATTLE**—Steadily declining prices featured the market on fed steers and yearlings, with a decline for the week amounting to 25@50c; extremes 75c lower on short fed light steers. The stock is unevenly steady to 25c lower for the week, and bulls fully 25c lower. Vealers closed the week fully steady to 50c higher. Choice 900-lb. yearling steers sold at \$9.00, and choice medium weights up to \$9.50, the week's top.

**HOGS**—Declining prices, traceable to narrow shipping demand, featured in the hog division. Comparisons Thursday with Thursday show values 25@30c lower. Thursday's top was \$3.60, with the following bulks: 160- to 250-lb. averages, \$3.25@3.50; 250- to 350-lb. weights, \$3.00@3.35; 140 to 160 lbs., \$3.00@3.25; packing sows, stags, and pigs, \$2.50@3.00.

**SHEEP**—Practically no change developed in the market for killing classes of sheep and lambs. Thursday's bulk and top on slaughter range lambs was \$5.00; sorted native lambs, mostly \$4.75@4.90; fed woolled lambs, \$5.00; fed clipped lambs, \$4.75; choice yearlings, \$3.50@3.75; good and choice ewes, \$1.25@1.75.

## SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Oct. 6, 1932.

**CATTLE**—Slaughter steers and yearlings ruled 50c lower for the week. Choice medium weight beefs and long yearlings made \$9.00 and a few loads turned at \$8.00@8.75, with most selling \$8.00 down. Fat she stock finished weak to 25c lower, choice kosher heifers reached \$7.35, grassers went \$4.50 down, and beef cows bulked at \$2.25@3.00. Low cutters and cutters were largely \$1.50@2.25. Bulls declined fully 25c, and medium grades closed \$2.50 down. Vealers remained practically unchanged; choice reached \$6.00.

**HOGS**—The downward swing to hog prices was unchanged this week. Compared with a week ago, most classes showed a 30@40c decline. Thursday's top held at \$3.50, with bulk 180- to 260-lb. weights ranging \$3.25@3.40; 260- to 350-lb. butchers, \$2.85@3.25; 140- to 180-lb. selections, \$2.75@3.35; packing sows, \$2.50@3.00.

**SHEEP**—Fat lambs were mostly steady for the week, with the closing bulk of natives \$4.90 to mostly \$5.00; week's top, \$5.00. Load lots of 96-lb. fed woolled lambs made \$4.85, with 86-lb. averages to \$5.00. No choice range lambs were offered. Aged sheep changed little. Strictly choice fat ewes topped at \$2.00, with most selling \$1.75 down. Yearlings went at \$3.75 down.

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## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Oct. 5, 1932.

**CATTLE**—In the face of an almost demoralized dressed beef outlet, live loadings have been of excessive proportions. The result has been that prices dropped another 25c or more on the average. Better fed offerings cleared at \$8.00@9.00; short feds and grassers, largely \$4.00@6.25; grass cows, \$2.50@3.25; heifers, \$3.00@4.00; common kinds, down to \$2.50. Cutters centered at \$1.25@2.25 for all grades; bulls, \$2.50 down; vealers, \$5.50@6.50; bulk, around \$5.50.

**HOGS**—Hog prices slumped another 10@25c. Lights and butchers showed the full loss, these centering at \$3.60@3.85 for 170- to 220-lb. averages. Heavier butchers sold down to \$3.25; light lights and pigs, \$3.35@3.60; sows, largely \$2.60@3.00.

**SHEEP**—Slaughter lambs broke another 25c, the bulk clearing at \$4.75; common kinds, to \$2.50; ewes, unchanged, these centering at \$1.00@1.50 on better grades.

## CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Oct. 5, 1932.

Hog prices at 21 concentration points and 7 packing plants in Iowa and Minnesota continued to go down the past week under moderate receipts and a very dull demand. Compared with a week ago: Weights under 260 lbs., mostly 20@35c lower; heavier weights, including packing sows, 10@15c off. Week's receipts showed a big increase in percentage of light hogs, with a corresponding decrease in heavy butchers and packing sows. Late bulk good to choice 180 to 280 lbs., \$3.30@3.55; heavy butchers, down to \$3.00 and below; light sows, up to \$3.00; bulk, \$2.40@2.90.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended Oct. 6:

	This week.	Last week.
Friday, Sept. 30.....	22,800	16,400
Saturday, Oct. 1.....	22,000	17,000
Sunday, Oct. 2.....	36,400	40,800
Tuesday, Oct. 4.....	10,800	13,100
Wednesday, Oct. 5.....	14,700	16,800
Thursday, Oct. 6.....	17,300	17,200

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

## RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Oct. 1, 1932:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 1.....	249,000	449,000	527,000
Previous week.....	270,000	408,000	507,000
1931.....	285,000	549,000	621,000
1930.....	305,000	469,000	611,000
1929.....	339,000	589,000	560,000
1928.....	345,000	587,000	593,000

Hogs at 11 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 1.....	380,000	384,000	486,000
Previous week.....	408,000	408,000	509,000
1931.....	509,000	509,000	509,000
1930.....	469,000	469,000	469,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 1.....	198,000	300,000	344,000
Previous week.....	208,000	318,000	291,000
1931.....	205,000	404,000	425,000
1930.....	222,000	345,000	462,000
1929.....	258,000	427,000	388,000
1928.....	256,000	391,000	426,000

## KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered during July, 1932, with comparisons, based on reports from packers representing nearly 75 per cent of the total federal inspected slaughter, as reported by the U. S. Department of Agriculture.

	Cattle				Hogs				Sheep and lambs			
	Steers	Cows and heifers	Bulls and stags	Barrows	Sows	Stags and boars	Lambs and yearlings	Sheep	Steers	Cows and heifers	Bulls and stags	Barrows
1931	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.
Jan.	50.83	45.91	3.26	55.45	44.20	35	94.94	5.06	50.83	45.91	3.26	55.45
Feb.	52.47	44.50	3.17	55.38	44.19	33	96.00	4.00	52.47	44.50	3.17	55.38
Mar.	53.14	43.86	3.00	54.72	44.73	33	95.24	4.76	53.14	43.86	3.00	54.72
Apr.	56.80	40.12	3.08	52.10	47.34	36	92.22	7.78	56.80	40.12	3.08	52.10
May	57.86	38.54	3.00	48.25	51.10	36	92.23	7.77	57.86	38.54	3.00	48.25
June	54.89	37.73	3.79	43.52	55.84	34	95.09	4.91	54.89	37.73	3.79	43.52
July	58.36	37.80	3.54	38.85	62.42	33	95.75	4.25	58.36	37.80	3.54	38.85
Aug.	57.32	38.00	3.90	34.11	65.20	39	94.73	5.27	57.32	38.00	3.90	34.11
Sept.	55.15	41.13	3.72	42.52	56.23	35	95.72	4.28	55.15	41.13	3.72	42.52
Oct.	51.28	44.04	4.08	48.82	50.68	30	95.11	4.89	51.28	44.04	4.08	48.82
Nov.	51.00	45.07	3.33	52.12	46.45	33	95.45	4.55	51.00	45.07	3.33	52.12
Dec.	54.10	42.92	2.98	54.11	45.59	30	96.17	3.83	54.10	42.92	2.98	54.11
Av.	54.75	41.75	3.50	49.91	49.60	34	94.86	5.14	54.75	41.75	3.50	49.91

1932.	Jan.	56.04	40.53	3.43	54.07	45.66	27	97.01	2.99
	Feb.	60.26	37.16	2.58	51.26	48.36	38	97.15	2.85
	Mar.	58.69	38.59	2.73	50.71	48.81	48	97.01	2.90
	Apr.	58.59	38.34	3.07	49.25	50.07	68	95.00	4.91
	May	57.84	38.25	3.91	49.05	50.38	59	97.01	2.90
	June	56.23	39.81	3.06	47.56	51.70	74	96.63	3.37
	July	56.14	39.79	4.07	41.82	57.44	74	96.42	3.58

## CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended Oct. 1, 1932, with comparisons:

## BUTCHER STEERS.

	Up to 1,060 lbs.	Week ended Oct. 1.	Prev. week.	Same week, 1931.
Toronto.....	\$ 5.40	\$ 6.00	\$ 6.50	
Montreal.....	5.25	5.25	6.00	
Winnipeg.....	4.50	4.75	5.75	
Calgary.....	3.75	3.85	4.75	
Edmonton.....	4.00	4.50	4.75	
Prince Albert.....	3.25	3.75	4.00	
Moose Jaw.....	4.00	4.25	5.00	
Saskatoon.....	4.00	4.00	....	

## VEAL CALVES.

	\$ 8.00	\$ 9.00	\$10.00
Toronto.....	7.00	6.50	9.00
Montreal.....	5.50	5.50	7.00
Winnipeg.....	4.50	4.50	5.00
Calgary.....	4.50	4.50	6.00
Edmonton.....	3.50	3.50	5.00
Prince Albert.....	4.50	4.50	5.50
Moose Jaw.....	4.25	4.25	4.50
Saskatoon.....	4.25	4.25	4.50

## SELECT BACON HOGS.

	\$ 5.05	\$ 5.85	\$ 6.10
Toronto.....	6.25	6.15	6.25
Montreal.....	5.00	5.75	5.50
Winnipeg.....	4.85	5.25	5.10
Calgary.....	4.80	5.20	4.85
Edmonton.....	4.70	5.45	5.00
Prince Albert.....	4.85	5.35	5.20
Moose Jaw.....	4.75	5.45	5.20
Saskatoon.....	4.75	5.45	5.20

## GOOD LAMBS.

	\$ 5.00	\$ 5.75	\$ 7.00
Toronto.....	5.00	5.25	6.50
Montreal.....	4.25	4.75	6.00
Winnipeg.....	4.35	4.25	5.25
Calgary.....	4.50	4.65	5.50
Edmonton.....	4.25	4.50	4.50
Prince Albert.....	4.25	4.25	5.50
Moose Jaw.....	4.00	4.00	4.50
Saskatoon.....	4.00	4.00	4.50

## LIVESTOCK COST AND YIELD.

Kinds of livestock slaughtered and yield in per cent and pounds for August, 1932, with comparisons:

	Aug. 1932.	July, 1932.	Aug. 1931.
Av. live cost per 100 lbs.:			
Cattle.....	5.39	5.09	6.41
Calves.....	5.11	4.90	7.09
Swine.....	4.25	4.48	6.05
Sheep and lambs.....	5.27	5.44	6.62
Av. yield:			
Cattle.....	54.82	55.40	56.29
Calves.....	56.51	56.18	57.08
Swine.....	75.45	74.88	74.56
Sheep and lambs.....	47.61	48.20	47.46
Av. live weight:			
Cattle.....	935.15	939.13	962.67
Calves.....	187.32	182.32	191.09
Swine.....	240.29	243.55	246.15
Sheep and lambs.....	78.15	75.69	77.20
Classification:			
Cattle:			
Steers.....	51.88	56.14	57.32
Bulls and stags.....	4.43	4.07	3.99
Cows and heifers.....	43.69	39.79	38.69
Swine:			
Sows.....	58.88	57.44	65.20
Barrows.....	40.51	41.82	34.11
Stags and boars.....	0.61	0.74	0.69
Sheep and lambs:			
Sheep.....	3.85	3.58	5.27
Lambs and yearlings.....	66.15	66.42	64.73

## U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Sept. 30, 1932, as reported to THE NATIONAL PROVISIONER:

	Week ended Sept. 30.	Prev. week.	Cor. week, 1931.
Chicago.....	105,840	97,984	112,317
Kansas City, Kan.....	53,783	49,311	51,897
Omaha.....	42,855	42,177	26,006
St. Louis & East St. Louis.....	52,199	49,480	51,412
Sioux City.....	19,439	26,784	17,023
St. Paul.....	28,304	31,816	50,976
St. Joseph.....	17,335	14,288	18,325
New York and J. C.....	49,835	49,843	37,884
Total.....	369,590	361,623	344,640

## AUG. CANADIAN SLAUGHTERS.

Canadian inspected slaughter of livestock during August, 1932, with comparisons, are reported as follows by the Canadian Department of Agriculture:

	Aug., 1932.	Aug., 1931.	8 mos. ended Aug., 1932.
Cattle.....	47,184	48,508	349,647
Calves.....	31,598	29,185	288,110
Hogs.....	189,233	161,684	1,849,063
Sheep.....	85,839	80,920	373,213

## GERMAN HOG RECEIPTS.

Hog receipts at the fourteen principal German markets for the week ended September 21, 1932, totaled 60,425 compared with 61,107 in the previous week and 68,321 in the same week a year earlier. The Berlin price per cwt. for the week ended September 21 was \$8.31 compared with \$8.86 the previous week and \$11.51 in the 1931 period. Lard in tins in Hamburg was priced at \$8.07 for the week ended September 21, \$8.09 the previous week and \$10.23 the same week a year earlier.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 1, 1932, with comparisons are reported to THE NATIONAL PROVISIONER as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	8,538	7,085	13,484
Swift & Co.	4,825	3,088	20,887
Wilson & Co.	8,791	5,502	7,537
Morris & Co.	1,795	800	7,085
G. H. Hammond Co.	2,422	1,370	....
Libby, McNeill & Libby.	418	....	....
Shippers	15,954	11,454	25,827
Others	3,810	32,135	9,993
Brennan Pkg. Co., 5,102 hogs; Independent Pkg. Co., 1,792 hogs; Boyd, Lanham & Co., 1,908 hogs; Hygrade Food Products Corp., 4,551 hogs; Agar Pkg. Co., 5,174 hogs.	....	....	....
Total: 45,871 cattle, 6,393 calves, 79,796 hogs, 85,388 sheep.	....	....	....

Not including 938 cattle, 827 calves, 32,503 hogs and 32,454 sheep bought direct.

## KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,634	3,485	4,448
Cudahy Pkg. Co.	3,518	2,862	7,932
Fowler Pkg. Co.	23	....	....
Morris & Co.	2,641	2,682	4,116
Swift & Co.	3,538	6,557	11,113
Wilson & Co.	3,307	3,634	7,787
Independent Pkg. Co.	....	279	....
Jos. Baum Pkg. Co.	505	....	52
Others	9,942	9,925	9,063
Total	27,318	29,425	45,109

## OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,062	12,754	5,722
Cudahy Pkg. Co.	4,735	9,643	12,611
Dold Pkg. Co.	817	5,209	....
Morris & Co.	2,264	2,118	1,874
Swift & Co.	6,121	8,536	5,711
Others	....	11,637	....
Eagle Pkg. Co., 1 cattle; Geo. Hoffman Pkg. Co., 38 cattle; Gt. Omaha Pkg. Co., 37 cattle; Mayerowich Pkg. Co., 4 cattle; Omaha Pkg. Co., 108 cattle; J. Roth & Sons, 65 cattle; So. Omaha Pkg. Co., 32 cattle; Lincoln Pkg. Co., 286 cattle; Sinclair Pkg. Co., 466 cattle; Wilson & Co., 183 cattle.	....	....	....
Total: 19,283 cattle and calves; 40,799 hogs; 27,718 sheep.	....	....	....

## EAST ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,137	1,256	6,331
Swift & Co.	2,158	2,538	6,035
Morris & Co.	1,009	204	....
Hunter Pkg. Co.	1,000	....	5,828
Krey Pkg. Co.	....	1,962	....
Independent Pkg. Co.	943	653	160
American Pkg. Co.	227	4	194
Selhoff Pkg. Co.	....	1,176	....
Shippers	6,574	2,225	22,623
Others	2,509	1,036	10,827
Total	16,646	7,323	56,087
Not including 2,497 cattle, 2,489 calves, 33,585 hogs and 1,852 sheep bought direct.	....	....	....

## ST. JOSEPH.

	Cattle.	Hogs.	Sheep.
Swift & Co.	2,007	589	8,796
Armour and Co.	2,379	587	8,000
Others	1,681	385	2,220
Total	6,267	1,561	18,996

## SIOUX CITY.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,473	158	7,305
Armour and Co.	2,503	174	7,555
Swift & Co.	1,603	180	4,239
Shippers	1,197	23	3,823
Others	188	13	21
Total	7,964	548	23,003

## OKLAHOMA CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	1,060	485	3,711
Wilson & Co.	908	596	3,614
Others	141	34	838
Total	2,109	1,085	7,963
Not including 80 cattle bought direct.	....	....	....

## WICHITA.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,354	486	4,611
Dold Pkg. Co.	508	24	3,320
Wichita D. B. Co.	19	....	....
Dunn-Ostertag	123	....	....
Keefe-Le Sturgeon	14	....	....
Fred Dold	115	....	492
Total	2,197	510	8,423
Not including 4,027 hogs bought direct.	....	....	....

## DENVER.

	Cattle.	Hogs.	Sheep.
Swift & Co.	965	128	1,381
Armour and Co.	689	126	1,481
Others	1,039	141	1,718
Total	2,378	445	4,560

## ST. PAUL.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,028	3,218	8,162
Cudahy Pkg. Co.	476	850	6,921
Swift & Co.	5,975	4,852	12,193
United Pkg. Co.	1,002	10	11,178
Others	960	107	11,373
Total	12,441	9,097	31,627

## MILWAUKEE.

	Cattle.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,270	5,851	12,887
Swift & Co., Chi.	....	....	2,355
Swift & Co., Balt.	395	31	298
U. D. B. Co., N. Y.	94	....	....
The Layton Co.	....	257	....
R. Gumz & Co.	51	16	41
Armour & Co., Milw.	919	2,999	....
N. Y. R. D. M. Co., N. Y.	61	....	....
Corkran, Hill, Balt.	....	174	....
Newton Pkg. Co.,	....	172	....
Detroit	....	31	55
Shippers	302	414	117
Others	....	....	....
Total	4,082	9,311	14,082

## INDIANAPOLIS.

	Cattle.	Hogs.	Sheep.
Kingman & Co.	907	730	14,757
Armour and Co.	891	141	1,700
Hilgemeier Bros.	5	....	894
Brown Bros.	129	16	160
Stumpf Bros.	....	....	109
Schusler Pkg. Co.	....	....	247
McLier Pkg. Co.	140	16	....
Indiana Prov. Co.	68	19	202
Riverview Pkg. Co.	8	....	134
Maase-Hartman Co.	28	10	10
Art. Wabnitz Co.	51	44	71
Hoosier Abt.	12	....	....
Shippers	1,826	1,501	19,004
Others	944	114	73
Total	5,094	2,591	38,170

## CINCINNATI.

	Cattle.	Hogs.	Sheep.
S. W. Gall's Sons.	....	....	611
Ideal Pkg. Co.	14	....	582
E. Kahn's Sons Co.	1,196	222	5,498
Kroger G. & B. Co.	241	67	1,428
J. Lehigh Pkg. Co.	4	....	....
H. H. Meyer Pkg. Co.	14	....	3,493
A. Sander Pkg. Co.	5	....	340
Schacter's Sons	113	123	117
J. & F. Schroth Co.	16	....	....
John F. Stegner	292	245	....
Shippers	504	606	2,385
Others	1,241	445	373
Total	3,640	1,708	14,534

Not including 534 cattle, 1,204 hogs and 502 sheep bought direct.

## RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Oct. 1, 1932, with comparisons:

	Week ended Oct. 1.	Prev. week.	Cor. 1931.
CATTLE			
Chicago	45,871	48,899	51,661
Kansas City	27,318	28,398	22,596
Omaha	19,283	19,668	19,342
East St. Louis	16,646	17,718	19,639
St. Joseph	6,267	4,910	8,887
Sioux City	7,964	7,907	9,720
Oklahoma City	2,109	2,197	2,535
Wichita	2,197	2,109	1,077
Denver	2,378	3,423	3,787
St. Paul	12,441	18,457	11,312
Milwaukee	4,082	4,332	3,436
Indianapolis	5,094	4,859	3,944
Cincinnati	3,640	4,296	3,098
Total	155,825	162,326	162,030
HOGS			
Chicago	79,796	75,419	100,626
Kansas City	29,425	31,197	25,134
Omaha	40,799	39,752	49,209
East St. Louis	49,079	48,394	52,291
St. Joseph	18,996	19,505	23,797
Sioux City	23,003	31,821	36,831
Oklahoma City	7,963	7,907	9,303
Wichita	8,423	11,446	3,859
Denver	4,560	6,515	6,135
St. Paul	31,627	35,437	66,844
Milwaukee	14,082	10,806	21,854
Indianapolis	38,170	36,001	40,921
Cincinnati	14,534	18,937	16,967
Total	376,305	373,025	447,701
SHEEP			
Chicago	85,388	68,110	133,612
Kansas City	45,109	20,007	35,549
Omaha	27,718	26,329	40,299
East St. Louis	19,411	11,080	10,700
St. Joseph	27,435	29,477	25,311
Sioux City	11,148	8,920	22,232
Oklahoma City	707	730	1,129
Wichita	489	963	568
Denver	59,851	52,571	30,765
St. Paul	19,907	20,548	35,724
Milwaukee	4,252	4,123	8,940
Indianapolis	8,608	8,348	13,633
Cincinnati	6,185	4,507	7,135
Total	316,006	255,913	366,562

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

## RECEIPTS.

	Cattle.	Hogs.	Sheep.
Mon., Sept. 26	21,974	1,867	33,231
Tues., Sept. 27	7,585	1,872	20,613
Wed., Sept. 28	9,316	1,451	18,723
Thurs., Sept. 29	4,706	1,380	19,498
Fri., Sept. 30	1,502	611	17,944
Sat., Oct. 1	700	200	6,000
Total this week	45,753	7,361	115,909
Previous week	51,106	8,706	102,365
Year ago	52,620	11,176	138,085
Two years ago	54,019	9,223	120,639

## SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Mon., Sept. 26	3,669	130	2,980
Tues., Sept. 27	3,709	105	1,465
Wed., Sept. 28	4,615	229	1,028
Thurs., Sept. 29	2,408	61	2,094
Fri., Sept. 30	1,130	....	5,590
Sat., Oct. 1	100	....	200
Total this week	15,695	725	11,856
Previous week	10,252	804	11,549
Year ago	15,302	893	29,913
Two years ago	18,151	449	32,353

Total receipts for month and year to Oct. 1, with comparisons:

	—September.—		—Year.—	
	1932.	1931.	1932.	1931.
Cattle .....	181,928	203,651	1,403,904	1,658,215
Calves .....	34,077	42,322	348,698	413,777
Hogs .....	440,470	482,218	4,964,153	5,410,000
Sheep .....	412,994	506,044	2,939,112	3,114,343

## WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle.	Hogs.	Sheep.
Week ended Oct. 1	\$7.80	\$3.90	\$1.50
Previous week	7.95	4.05	1.75
1931	8.40	5.15	2.50
1930	10.55	9.00	2.50
1929	13.60	10.00	4.50
1928	15.60	10.90	5.75
1927	13.35	10.65	5.75

Av. 1927-1931 \$12.30 \$9.15 \$4.20 \$10.70

## SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Oct. 1	30,100	104,300	78,700
Previous week	34,854	90,816	70,888
1931	33,811	108,752	85,841
1930	35,808	87,636	70,799
1929	38,797	101,136	69,061
1928	40,645	96,951	72,663
1927	41,003	95,882	53,490

\*Saturday, Oct. 1, estimated.

## HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and top and average price of hogs, with comparisons:

	No. Rec'd.	Avg. Wgt.	Top Price.	Avg. Price.
*Week ended Oct. 1	115,909	251	\$4.55	\$3.28
Previous week	102,365	253	4.40	3.15
1931	158,635	253	5.30	4.15
1930	120,089	233	10.15	8.00
1929	130,413	244	11.25	10.00
1928	114,879	240	12.60	10.90
1927	90,743	247	11.90	10.65
Av. 1927-1931	120,700	238	\$10.35	\$9.15

\*Receipts and average weights estimated.

## CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended Sept. 30, 1932, with comparisons:

	Week ended Sept. 30.	Prev. week.	Year ago.
Week ended Sept. 30	105,940	112,517	104,553
Previous week	97,894	112,517	104,553
Year ago	112,517	112,517	104,553
1930	104,553	112,517	104,553



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## RECEIPTS AT CENTERS

SATURDAY, OCTOBER 1, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	700	6,000	3,000
Kansas City	400	500	...
Omaha	550	2,500	1,750
St. Louis	150	2,000	3,000
St. Joseph	175	1,000	1,000
St. Paul	100	1,500	500
Port Worth	1,800	900	3,500
Milwaukee	200	300	400
Denver	100	100	...
Louisville	100	300	7,000
Wichita	200	1,100	100
Indianapolis	100	1,500	100
Pittsburgh	100	1,000	800
Cincinnati	100	700	300
Buffalo	100	200	100
Cleveland	100	200	100
Nashville	100	500	300

MONDAY, OCTOBER 3, 1932.

Chicago	20,000	28,000	27,000
Kansas City	27,000	6,000	9,000
Omaha	18,000	10,500	16,000
St. Louis	6,800	12,000	4,500
St. Joseph	2,900	4,500	6,000
St. Paul	10,900	7,000	15,000
Port Worth	2,100	800	500
Milwaukee	500	1,800	400
Denver	7,200	2,300	25,500
Louisville	1,100	1,900	500
Wichita	2,300	2,100	400
Indianapolis	700	7,000	1,000
Pittsburgh	800	2,000	2,500
Cincinnati	1,500	5,900	1,400
Buffalo	1,800	6,700	8,600
Cleveland	1,000	2,800	3,600
Nashville	1,000	1,000	800

TUESDAY, OCTOBER 4, 1932.

Chicago	9,000	18,000	20,000
Kansas City	8,000	4,500	12,000
Omaha	8,000	6,000	9,000
St. Louis	4,500	10,000	2,500
St. Joseph	2,000	4,500	5,500
St. Paul	2,000	3,500	1,500
Port Worth	1,500	700	300
Milwaukee	800	4,000	900
Denver	1,200	1,500	18,400
Louisville	200	600	200
Wichita	1,900	2,400	300
Indianapolis	1,400	7,000	1,800
Pittsburgh	...	600	800
Cincinnati	700	3,000	1,600
Buffalo	100	1,200	200
Cleveland	200	1,400	2,000
Nashville	400	400	400

WEDNESDAY, OCTOBER 5, 1932.

Chicago	9,000	16,000	15,000
Kansas City	6,500	8,000	13,000
Omaha	6,500	8,000	7,500
St. Louis	3,600	7,000	1,500
St. Joseph	1,900	3,500	3,500
St. Paul	3,000	4,000	2,000
Port Worth	2,200	1,200	2,500
Milwaukee	900	4,000	800
Denver	1,300	900	25,000
Louisville	200	800	200
Wichita	700	2,000	200
Indianapolis	1,000	7,000	1,000
Pittsburgh	...	100	1,500
Cincinnati	800	4,000	1,500
Buffalo	200	1,700	1,100
Cleveland	300	1,200	900
Nashville	100	1,000	800

THURSDAY, OCTOBER 6, 1932.

Chicago	6,000	19,000	25,000
Kansas City	2,000	5,000	5,000
Omaha	2,800	6,000	7,500
St. Louis	1,800	7,500	1,800
St. Joseph	800	3,000	3,700
St. Paul	1,500	3,000	2,000
Port Worth	2,500	5,500	9,000
Milwaukee	1,200	1,300	1,300
Denver	900	2,500	600
Louisville	1,000	900	28,200
Wichita	100	700	100
Indianapolis	500	1,600	200
Pittsburgh	700	1,800	1,300
Cincinnati	1,100	5,800	1,000
Buffalo	200	1,500	600
Cleveland	200	1,200	1,300
Nashville	300	700	200

FRIDAY, OCTOBER 7, 1932.

Chicago	1,000	7,000	8,000
Kansas City	500	3,500	3,500
Omaha	1,000	1,800	4,000
St. Louis	1,200	7,000	1,000
St. Joseph	500	4,000	4,000
St. Paul	1,200	4,000	3,000
Port Worth	1,300	8,500	9,000
Denver	400	800	7,100
Louisville	100	600	200
Wichita	200	1,600	100
Indianapolis	500	6,000	1,000
Pittsburgh	...	1,500	1,000
Cincinnati	1,000	3,000	800
Buffalo	300	4,200	1,700
Cleveland	100	1,200	900

## LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Oct. 6, 1932, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
La. lt. (140-160 lbs.) gd.-ch.	\$3.40@3.70	\$3.60@3.75	\$3.60@3.25	\$3.25@3.50	\$3.25@3.50
La. wt. (160-180 lbs.) gd.-ch.	3.60@3.85	3.65@3.75	3.25@3.45	3.40@3.60	3.25@3.55
(180-200 lbs.) gd.-ch.	3.70@3.85	3.65@3.75	3.35@3.60	3.50@3.80	3.45@3.55
Med. wt. (200-220 lbs.) gd.-ch.	3.70@3.85	3.65@3.75	3.35@3.60	3.50@3.80	3.45@3.55
(220-250 lbs.) gd.-ch.	3.55@3.80	3.60@3.75	3.25@3.35	3.40@3.55	3.15@3.35
Hvy. wt. (250-280 lbs.) gd.-ch.	3.25@3.70	3.45@3.70	3.00@3.35	3.25@3.45	3.00@3.25
Pkg. sows (275-300 lbs.) med.-ch.	2.75@3.50	2.50@3.25	2.50@3.00	2.25@3.00	2.40@2.90
Str. pigs (100-130 lbs.) gd.-ch.	3.25@3.90	3.50@3.65	3.00@3.40	3.25@3.50	3.00@3.50
Av. cost & wt. Thurs. (pigs excl.)	3.74-262 lbs.	3.78-195 lbs.	3.50-267 lbs.	3.58-233 lbs.	...

## Slaughter Cattle and Calves:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
STEERS (900-900 LBS.):					
Choice	8.00@9.00	8.00@8.75	7.75@8.75	7.50@8.75	7.75@8.75
Good	6.75@8.25	6.75@8.25	6.00@8.00	6.00@7.75	6.50@8.00
Medium	5.25@6.75	4.75@6.75	4.25@6.00	4.00@6.00	4.75@6.50
Common	3.50@5.50	3.50@4.75	3.00@4.50	3.00@4.00	3.00@4.75

## STEERS (900-1100 LBS.):

Choice	8.25@9.25	8.25@9.00	8.00@9.25	7.75@9.00	8.00@9.00
Good	6.50@8.50	6.75@8.50	6.00@8.00	6.25@7.75	6.50@8.00
Medium	5.50@6.75	4.75@7.00	4.00@6.25	4.00@6.25	5.00@6.50
Common	4.00@5.75	3.50@5.00	3.00@4.75	3.80@4.25	3.00@5.00

## STEERS (1100-1300 LBS.):

Choice	8.50@10.00	8.50@9.00	8.00@9.50	7.75@9.25	8.00@9.25
Good	6.75@8.50	7.00@8.50	6.25@8.25	6.25@8.25	6.75@8.00
Medium	5.75@7.00	5.00@7.00	4.75@6.50	4.25@6.75	5.00@6.75

## STEERS (1300-1500 LBS.):

Choice	8.50@10.00	8.50@9.25	8.25@9.50	8.25@9.50	8.25@9.50
Good	7.00@8.50	7.00@8.50	6.50@8.25	6.50@8.25	7.25@8.25

## HEIFERS (550-850 LBS.):

Choice	7.50@8.25	7.00@7.75	6.75@7.50	6.25@7.50	6.50@7.75
Good	5.50@7.50	5.50@7.00	5.25@6.75	5.25@6.25	5.00@6.50
Medium	4.25@5.75	4.00@5.50	4.00@5.25	3.50@5.25	3.50@5.00
Common	3.00@4.50	2.50@4.00	2.50@4.00	2.25@3.50	2.25@3.50

## COWS:

Choice	3.75@4.25	3.50@4.00	4.00@4.50	3.50@4.25	3.75@4.50
Good	3.00@3.75	3.00@3.50	4.00@4.00	2.05@3.50	3.00@3.75
Com-med.	2.40@3.00	2.25@3.00	2.25@3.00	2.00@2.25	2.25@3.00
Low cutter and cutter	1.25@2.40	1.00@2.25	1.50@2.25	1.25@2.00	1.25@2.25

## BULLS (YRLS. EX. BEEF):

Good-choice	3.00@4.75	2.85@3.75	2.35@3.25	2.50@3.25	2.50@3.50
Cul-med.	2.00@3.10	1.75@2.85	1.50@2.35	1.50@2.50	1.75@2.50

## VEALERS (MILK-FED):

Good-choice	5.50@6.50	4.75@6.25	5.00@6.00	4.00@6.00	5.00@6.50
Medium	4.00@5.50	4.75@5.50	3.50@6.00	3.00@4.00	3.50@5.00
Cul-med.	3.00@4.00	1.50@3.50	2.00@3.50	2.00@3.00	2.50@3.50

## CALVES (250-500 LBS.):

Good-choice	4.50@5.50	4.50@6.50	4.00@5.00	3.50@5.00	4.00@5.50
Com-med.	3.00@4.50	2.50@4.50	2.00@4.00	2.00@3.50	2.00@4.00

## Slaughter Sheep and Lambs:

LAMBS:					
(90 lbs. down)—Good-choice	4.75@5.65	4.50@5.25	4.50@5.00	4.50@5.25	4.25@5.00
Medium	4.00@4.75	3.75@4.50	4.00@4.50	3.75@4.50	3.25@4.25
(All weights)—Common	3.25@4.00	3.00@3.75	2.75@4.00	2.50@3.75	2.50@3.25

## YEARLING WETHERS:

(90-110 lbs.)—Med.-ch.	2.75@4.00	3.00@4.00	3.00@4.00	2.75@3.75	2.75@3.75
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## EWES:

(90-120 lbs.)—Med.-ch.	1.75@2.50	1.25@2.00	1.00@2.00	1.25@2.00	1.00@1.75
(120-150 lbs.)—Med.-ch.	1.25@2.25	1.00@1.75	1.00@1.75	1.00@1.75	1.00@1.75
(All weights)—Cul.-com.	.75@2.00	.50@1.25	.25@1.00	.50@1.25	.25@1.00

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended October 1, 1932, with comparisons:

	CATTLE.	Week ended Oct. 1, 1932.	Prev. week.	Cor. week.
Chicago	30,855	34,146	33,866	...
Kansas City	27,318	28,383	22,566	...
Omaha	15,098	25,812	21,935	...
East St. Louis	15,170	15,061	10,347	...
St. Joseph	5,669	4,458	8,674	...
St. Paul	6,986	6,649	8,145	...
Wichita	2,707	2,648	2,101	...
Port Worth	3,971	3,124	5,104	...
Philadelphia	1,680	1,944	2,063	...
Indianapolis	1,273	...	1,496	...
New York & Jersey City	8,528	8,884	8,874	...
Oklahoma City	3,364	4,617	4,594	...
Cincinnati	3,863	4,870	6,321	...
Denver	1,974	2,854	3,079	...
St. Paul	11,481	11,807	...	...
Total	139,947	155,387	138,106	...

## SHEEP.

Chicago	92,015	77,705	100,227
Kansas City	45,109	20,007	35,549
Omaha	25,714	28,146	50,612
East St. Louis	9,144	9,201	10,347
St. Joseph	22,270	24,181	19,900
St. Paul	11,069	11,105	19,233
Wichita	489	963	605
Port Worth	4,540	4,554	9,920
Philadelphia	8,068	10,555	9,172
Indianapolis	2,118	...	1,708
New York & Jersey City	64,312	76,357	86,302
Oklahoma City	707	730	1,129
Cincinnati	6,120	3,689	4,233
Denver	2,134	5,195	6,825
St. Paul	18,000	17,720	...
Total	312,668	289,798	354,723

## ST. LOUIS HOGS IN SEPTEMBER.

Receipts, weights and range of top prices of hogs at National Stock Yards, Ill., for September, 1932, with comparisons, are reported by H. L. Sparks &amp; Co., as follows:

	Sept. 1932.	Sept. 1931.
Receipts, number	210,265	205,030
Average weight, lbs.	190	190
Top prices:		
Highest	\$4.60	\$6.70
Lowest	4.15	5.40
Average cost	4.24	5.79

Hog quality is improving but on account of the large number of corn-field hogs the yield is not so high. The corn crop in the territory feeding this market is made, and more is expected.

# Chicago Section

Paul W. Trier, treasurer, Arnold Brothers, returned this week from a ten-days' fishing trip.

A. W. Benson, manager, Armour and Company, at Havana, Cuba, was a visitor at the Armour office on Tuesday.

S. C. Frazee, advisory operating executive with Wilson & Co., left this week for an inspection trip to the Pacific Coast.

Purchases of livestock at Chicago by principal packers, for the first four days of this week totaled 20,780 cattle, 3,624 calves, 28,997 hogs, 36,619 sheep.

George N. Meyer, Pittsburgh packer and chairman of the Pittsburgh region of the Institute of American Meat Packers, was in Chicago for a few days this week.

Norman J. Handlan, well-known packinghouse equipment expert, has returned to St. Louis to take charge of the plan department of the Bonnell-Tohtz Co. of that city.

Harry A. Chetham, former assistant to Louis F. Swift, has been appointed manager of the Chicago branch of the regional Agricultural Credit Corporation for land bank district No. 6.

E. H. Phee, well-known in the packinghouse by-products field, has joined the brokerage house of Harry Haze, Inc., 300 West Adams street, and will head a new department for the handling of tallows, greases and all packinghouse by-products.

Thirty members of the Aurora Rotary Club, Aurora, Ill., motored to Chicago on Tuesday and were luncheon guests of Armour and Company. The guests were addressed by vice president I. M. Hoagland, after which they were shown through the plant.

Provision shipments from Chicago for the week ended Oct. 1, 1932, with comparisons, were as follows:

	Week Oct. 1.	Previous week.	Same week, '31.
Cured meats, lbs....	18,355,000	20,795,000	15,718,000
Fresh meats, lbs....	44,326,000	43,850,000	47,085,000
Lard, lbs. ....	9,750,000	9,913,000	8,456,000

Lewis Hull, president of the Hull and Dillon Packing Company, Pittsburg, Kan., was in the city last week en route to his old home in Wheeling, W. Va., for a visit. Mr. Hull stopped in Chicago on business and to see one of the World Series' games.

Among the visitors to Chicago for the late lamented and foreshortened World Series was president Jay E. Decker of

Jacob E. Decker & Sons, Mason City, Iowa. Jay enjoyed the series while it lasted. Another series visitor was Lew Williams, hotel supply merchant of Kansas City.

J. P. Faulkner, John J. Felin and Co., Philadelphia; S. A. Grow, Jacob E. Decker and Sons, Mason City, Iowa; John G. Hormel, Geo. A. Hormel and Co., Austin, Minn.; D. L. Hoff, Rath Packing Co., Waterloo, Iowa; and B. W. Robb, Jacob Dold Packing Co., Buffalo, N. Y., were out-of-town packers attending a meeting of the Institute's Committee on Purchasing Practice held late last week at the Institute office.

## PASS FORGED WILSON CHECKS.

A well-organized plan to cash spurious imitations and forged plant pay-roll checks of Wilson & Co., meat packers, was unearthed this week with the arrest of William Davis, negro, when he tried to cash one of these checks at the cigar store of Renn & McCaffrey, 22nd street and Indiana avenue.

Complaints were received at the Chicago detective bureau in 48 hours that 40 of these forged checks were passed on merchants in the neighborhood of 43rd st., 47th st. and Indiana ave., and South Park sections. Wilson & Co. discontinued paying its thousands of plant employees by check four weeks ago.

Merchants, who complained after the Stockyards National Bank discovered the forgeries, testified that in each case the check was offered by men who could produce plant brass identification checks, as well as Wilson & Co. Employees Benefit Association cards.

## MENGES IN EQUIPMENT FIELD.

Announcement is made of the formation of the firm of Menges & Mange, Inc., St. Louis, packinghouse architects and engineers, with offices and plant at 3014 Chateau ave., St. Louis, Mo. Mr. Menges has been connected with the industry for many years and has designed some of the most modern of packing plants. Mr. Mange is a graduate chemist and will be a valuable co-operator in the service of the firm to the industry. They intend to specialize in the remodeling of plants to meet federal inspection requirements.

## FRANK WITH MEMPHIS PACKING.

James Frank, well-known sausage expert and former head of the Frank Sausage Co., Toledo, Ohio, is now in charge of the sausage department of the Memphis Packing Corporation, Memphis, Tenn.

## Packers' Traffic Problems

Comment and advice on transportation and rate matters of the meat and allied industries. For further information, write The National Provisioner, Old Colony Bldg., Chicago, Ill.

## WEIGHING AT DESTINATION.

A packer who heretofore has accepted stockyards weights on livestock shipped to him now desires to check these weights by weighing the animals on arrival at destination. He writes:

Editor The National Provisioner:

We purchase at regular intervals carloads of cattle out of various cities in the Midwest. In the past we have had our stock weighed at the stockyards and paid freight and the invoice on this weight. However, we understand it is possible for us to have same weighed again at destination and payment to be made on this basis. This would mean quite a good deal to us in the course of a year, as there is quite a good deal of shrinkage in transit.

We would appreciate having your traffic editor inform us as to the procedure necessary for us to secure weighmaster's permit so same could be weighed at destination and payment made accordingly.

It is permissible under tariffs for packers to weigh livestock received by them for slaughter "gaunt" off the cars, and to use that weight in the settlement of their freight charges.

To start this practice application should be made to the local railroad agent. He in turn obtains the necessary authority from his superior to enter into an agreement with the packer. Under this agreement the packer is given certain forms upon which the weights are to be kept in the form required by the Inspection Bureau.

The packer's scales are then tested to make sure they conform to the requirement of the Inspection Bureau, and some one employee of the packer is sworn in as a weighmaster for the purpose of taking these weights and keeping the records.

If the agent is unfamiliar with this procedure, or if he declines to enter into the arrangement, the matter should be referred directly to his superior, for the tariff is open to the public and can be used. The entire transaction is merely a matter of a few days to get all of the preliminary work completed.



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### BACON IMPORTS INCREASE.

United Kingdom bacon imports, as reported by the U. S. commercial attache at London, for the first seven months of 1932 showed a slight increase over imports for the same period last year. Frozen pork imports showed a loss for the 1932 period with a total of 183,160 hundredweights against 208,924 in 1931. Salted pork for the period of 1932 was reported at 26,544 hundredweights and for 1931 at 42,068 hundredweights. Countries importing bacon into the United Kingdom for the period are as follows:

	Bacon.	
	1932. Cwts.	1931. Cwts.
Sweden	252,351	333,863
Denmark	4,608,514	4,150,448
Poland	671,732	614,131
Netherlands	401,340	648,928
United States	49,344	139,943
Irish Free State	107,786	125,494
Canada	136,867	11,586
Other countries	467,097	290,353
Totals	6,095,661	6,344,748

### LONDON BEEF RECEIPTS DROP.

Beef and veal receipts on the London central markets during the first eight months of 1932, totaled 151,228 tons as compared with 161,411 tons received in the same period of 1931. Argentina was the largest supplier with 107,565 tons and 111,497 tons respectively for the two periods. Receipts of mutton and lamb for the 1932 period totaled 103,241 tons and for the 1931 period 99,798 tons, Australia being the largest source of supplies with 55,230 tons and 51,038 tons respectively. Receipts of pork and bacon totaled 27,649 tons and 26,125 tons, respectively.

### ARGENTINE BUSINESS OUTLOOK.

Outlook for business in the Argentine has been encouraging since a recent statement by the finance minister that the 1932 budget will be balanced and that it will not be necessary to resort to a moratorium. Exports during the first eight months of 1932 amounted to 11,983,000 metric tons, a decrease of 3.2 per cent as compared with the corresponding period of 1931.

For the four weeks ended Sept. 15, 1932, a total of 26,000 quarters of frozen beef were exported. For the Jan. 1 to Sept. 15, period, 1932, a total of 271,000 quarters were exported against 456,000 quarters for the same period, 1931. Chilled beef export for the four-week period amounted to 393,000 metric tons for the period of Jan. 1, to Sept. 15, 1932, a total of 3,530,000 metric tons against 3,490,000 metric tons in 1931. Frozen lamb and mutton export for the four-week period amounted to 151,000 carcasses and to 2,335,000 carcasses in 1932, against 2,853,000 carcasses in 1931.

### IRISH CANNED MEAT DUTY.

A new duty amounting to about \$13.67 per 100 pounds at current rate of exchange of the British pound has been levied by the Irish Free state on canned meats, poultry and fowl. Duty on canned meats will fall on glassed meat, canned meat, lunch tongue, chicken and ham paste, and all sorts of meat preparations. American producers undoubtedly supply a large part of the imports consigned from Great Britain. It is estimated that possibly half of the imports are of American

origin. This means that American trade valued at about \$125,000 will be affected.

### CHEESE IMPORTS IN AUGUST.

Imports of cheese into the United States during August totaled 4,381,766 lbs. compared with 4,389,168 lbs. in the same period of 1931. For the eight months' period imports amounted to 33,210,172 lbs. compared with 38,045,428 lbs. in the 1931 period. Cheese exports during August totaled 100,756 lbs. compared with 123,538 a year ago. Exports during the first eight months of 1932 totaled 992,597 lbs. compared with 1,106,898 lbs. in the same period of 1931.

### CHEESE PRODUCTION GAINS.

Total estimated production of American cheese in the United States for August, 1932, amounted to 34,191,800 lbs., against 33,667,000 lbs. in August, 1931. This shows a gain of 1.55 per cent over the same month last year. Total production of American cheese for July, 1932, according to the U. S. Department of Agriculture, was 36,518,000 lbs.

### BUTTER PRODUCTION UP.

Total estimated production of creamery butter in the United States for the two months, July and August, 1932, is 303,114,200 lbs. Total estimated production for August, 1932, was 144,506,400 lbs. and for July, 158,607,800 lbs. Total estimated production in August, 1931, amounted to 139,242,000 lbs.



# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading Thursday,  
Oct. 6, 1932.

REGULAR HAMS.			
	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10 .....	8	9 1/2	10 1/2
10-12 .....	7 1/2	9	10
12-14 .....	7	8 1/4	9 1/4
14-16 .....	7	8 1/4	9 1/4
16-18 range .....	6 3/4 @ 7		

BOILING HAMS.			
	Green Standard.	Sweet Pickled Standard.	Fancy.
16-18 .....	7	8 1/4	8 3/4
18-20 .....	6 3/4	8 1/4	8 3/4
20-22 .....	6 3/4	8 1/4	8 3/4
18-22 range .....	7		

SKINNED HAMS.			
	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12 .....	7 1/2	9	10
12-14 .....	7 1/2	8 3/4	9 3/4
14-16 .....	7 1/2	8 3/4	9 3/4
16-18 .....	7 1/2	8 3/4	9 3/4
18-20 .....	7	8	9
20-22 .....	6	7 1/2	8
22-24 .....	5 1/2	6 1/2	7 1/2
24-26 .....	5 1/2	6 1/2	7 1/2
26-28 .....	5 1/2	6 1/2	7 1/2
28-30 .....	5	6	7
30-35 .....	5	6	7

PICNICS.			
	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6 .....	5 1/2	6	6 1/2
6-8 .....	5 1/2	6	6 1/2
8-10 .....	4 1/2	5	5 1/2
10-12 .....	4 1/2	5	5 1/2
12-14 .....	4 1/2	5	5 1/2

BELLIES.			
	Green Sq. Sds.	S.P.	Cured Dry Cured.
6-8 .....	8	8	8 1/4
8-10 .....	8	8	8 1/4
10-12 .....	7 1/2	8	8 1/4
12-14 .....	7 1/2	8	8 1/4
14-16 .....	7 1/2	7 3/4	7 3/4
16-18 .....	7	7 1/2	7 3/4

D. S. BELLIES.			
	Standard.	Clear	Fancy.
14-16 .....	5 1/2		
16-18 .....	5 1/2	6	
18-20 .....	5 1/2	6	
20-25 .....	5 1/2	6	
25-30 .....	5 1/2	6	
30-35 .....	5 1/2	6	
35-40 .....	5 1/2	6	
40-50 .....	5		
50-60 .....	4 1/2		

D. S. FAT BACKS.			
	Standard.	Export Trim.	
8-10 .....	4 1/2	5	
10-12 .....	4 1/2	5 1/4	
12-14 .....	4 1/2	5 1/2	
14-16 .....	4 1/2	5 1/2	
16-18 .....	4 1/2	5 1/2	
18-20 .....	4 1/2	5 1/2	
20-25 .....	4 1/2	5 1/2	

OTHER D. S. MEATS.			
Extra short clears .....	35-45	5n	
Extra short ribs .....	35-45	5n	
Regular plates .....	6-8	4 1/2	
Clear plates .....	4-6	4	
Jowl butts .....		4 1/4	
Green square jowls .....		4 1/4	
Green rough jowls .....		4 1/2	

LARD.	
Prime steam, cash .....	4.52 1/2
Prime steam, loose .....	4.40
Refined, in export boxes—N. Y. .....	5.77 1/2
Neutral, in tierces .....	6.37 1/2
Raw leaf .....	4.37 1/2

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2497 SOUTH LA SALLE STREET

CHICAGO, ILL.

## FUTURE PRICES.

SATURDAY, OCTOBER 1, 1932.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	4.67 1/2	4.70	4.67 1/2	4.70b
Jan. ....	4.40	4.47 1/2	4.40	4.47 1/2b
May ....	4.55	4.57 1/2	4.55	4.57 1/2b

CLEAR BELLIES—	
Oct. ....	5.62 1/2 ax

MONDAY, OCTOBER 3, 1932.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	4.45	4.45	4.40	4.70n
Jan. ....	4.50			4.40ax
May ....				4.50b

CLEAR BELLIES—	
Oct. ....	5.62 1/2 ax

TUESDAY, OCTOBER 4, 1932.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	4.70			4.70ax
Jan. ....	4.35	4.40	4.35	4.40b
May ....	4.50	4.52 1/2	4.50	4.52 1/2b

CLEAR BELLIES—	
Oct. ....	5.37 1/2 ax

WEDNESDAY, OCTOBER 5, 1932.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	4.60	4.60	4.50	4.50ax
Jan. ....	4.40	4.40	4.12 1/2	4.15ax
May ....	4.45	4.45	4.25	4.25

CLEAR BELLIES—	
Oct. ....	5.32 1/2 ax

THURSDAY, OCTOBER 6, 1932.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	4.15	4.20	4.15	4.50ax
Jan. ....	4.27 1/2	4.32 1/2	4.27 1/2	4.27 1/2b

CLEAR BELLIES—	
Oct. ....	5.32 1/2 ax

FRIDAY, OCTOBER 7, 1932.

	Open.	High.	Low.	Close.
LARD—				
Oct. ....	4.20	4.20	4.15	4.50n
Jan. ....	4.30	4.35	4.30	4.32ax

CLEAR BELLIES—	
Oct. ....	5.32n

Key: ax, asked; b, bid; n, nominal; —, split.

## AFRICAN BEEF TO ENGLAND.

Shipment of chilled beef to England from South Africa is reported to be planned by Liebig's Extract of Meat Works at Okahandja. These shipments will be through the port of Walvis Bay. This decision has been made, it is reported, as a result of the success of the Rhodesian chilled beef on the London market. The large meat packing plant at Walvis Bay has closed for the season and no slaughtering will take place there for at least six months.

## ANIMAL OILS.

Prime edible lard oil .....	@ 8 1/4
Headlight burning oil .....	@ 7 1/2
Prime winter strained .....	@ 7 1/2
Extra winter strained .....	@ 7 1/4
Extra lard oil .....	@ 7
Extra No. 1 .....	@ 6 1/2
No. 1 lard oil .....	@ 6 1/4
No. 2 lard oil .....	@ 6
Acidless tallow oil .....	@ 5 1/2
20° C. T. neatfoot oil .....	@ 12 1/2
Pure neatfoot .....	@ 8
Special neatfoot .....	@ 7 1/4
Extra neatfoot .....	@ 7
No. 1 neatfoot .....	@ 6 1/2

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

## COOPERAGE.

Ash pork barrels, black iron hoops .....	\$1.25 @ 1.27 1/2
Oak pork barrels, black iron hoops .....	1.30 @ 1.32 1/2
Ash pork barrels, galv. iron hoops .....	1.40 @ 1.42 1/2
Oak pork barrels, galv. iron hoops .....	1.45 @ 1.47 1/2
White oak ham tierces .....	2.00 @ 2.02 1/2
Red oak lard tierces .....	1.65 @ 1.67 1/2
White oak lard tierces .....	1.75 @ 1.77 1/2

## PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Oct. 1, 1932:

	Week ended—	Jan. 1 to Oct. 1, 1932.	Oct. 1, 1932.	Sept. 24, 1932.	Oct. 1, 1932.
		M lbs.	M lbs.	M lbs.	M lbs.

HAMS AND SHOULDERS INCLUDING WILTSHIRES.					
Total .....	945	779	1,072	46,221	
To Belgium .....				465	
United Kingdom .....	877	573	970	41,443	
Other Europe .....	26		19	354	
Cuba .....	30	194	74	2,828	
Other countries .....	12	12	9	3,064	

BACON, INCLUDING CUMBERLANDS.					
Total .....	368	505	565	14,066	
To Germany .....	45	130		429	
United Kingdom .....	66	135	217	5,225	
Other Europe .....	135	150	91	2,725	
Cuba .....	62	44	132	4,513	
Other countries .....	60	46	106	1,967	

PICKLED PORK.					
Total .....	129	127	195	10,460	
To United Kingdom .....		10	9	1,000	
Other Europe .....	22	97	2	446	
Canada .....		27	148	1,586	
Other countries .....	107	20	36	7,461	

LARD.					
Total .....	8,317	8,314	9,057	404,982	
To Germany .....	3,237	1,851	2,773	113,941	
Netherlands .....	1,233	1,329	1,739	29,994	
United Kingdom .....	2,818	3,969	4,080	175,213	
Other Europe .....	626	265	214	16,417	
Cuba .....	240	628	121	20,215	
Other countries .....	163	272	110	49,353	

## TOTAL EXPORTS BY PORTS.

Week ended Oct. 1, 1932.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Total .....	945	368	129	8,317
Boston .....			2	199
Detroit .....	502	114		1,302
Port Huron .....	163	10		166
Key West .....	30	62	88	139
New Orleans .....	12	2	19	261
New York .....	238	180		4,412
Baltimore .....				1,065

## DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
United Kingdom (total) .....	877	68		
Liverpool .....	390	44		
London .....	164	21		
Manchester .....	42	1		
Glasgow .....	163			
Other United Kingdom .....	118			
Germany (total) .....			3,237	
Hamburg .....			2,984	
Other .....			233	

\*Corrected to August, 1932.

†Exports to Europe only.

## CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. l. Chicago .....	10 1/4	
Saltpeter, 25 bbl. lots, f.o.b. N. Y.:		
Dbl. refined granulated .....	6 1/4	5.90
Small crystals .....	7 1/4	
Medium crystals .....	7 1/4	
Large crystals .....	8	
Bbl. refd. gran. nitrate of soda .....	3 1/2	2.35
Less than 25 bbl. lots, 1/4c more.		
Salt—		
Granulated, carlots, per ton, f.o.b. Chicago, bulk .....		\$8.90
Medium, carlots, per ton, f.o.b. Chicago, bulk .....		9.25
Rock, carlots, per ton, f.o.b. Chicago .....		8.70

Sugar—	
Raw sugar, 96 basis, f.o.b. New Orleans .....	@ 5.10
Second sugar, 90 basis .....	Nose
Syrup testing, 63 to 65 combined sucrose and invert, New York .....	@ 28
Standard gran. f.o.b. refiners (2%) .....	@ 4.15
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2% .....	@ 3.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% .....	@ 3.50

## SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice .....	13	14
Cinnamon .....	15	29
Cloves .....	5	7
Coriander .....		10
Ginger .....		15
Mace, Banda .....	40	45
Nutmeg .....	10	12
Pepper, black .....		21
Pepper, Cayenne .....		27
Pepper, red .....		17
Pepper, white .....	12	16

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers—	Week ended Oct. 5, 1932.	Cor. week, 1931.
400-600	15 @ 15 1/4	17 1/4 @ 18
600-800	15 @ 15 1/4	18 1/4 @ 18 1/2
800-1000	15 @ 15 1/4	18 1/4 @ 18 1/2
Good native steers—		
400-600	14 @ 14 1/4	16 1/4 @ 16 1/2
600-800	14 @ 14 1/4	16 1/4 @ 16 1/2
800-1000	14 @ 14 1/4	16 1/4 @ 16 1/2
Medium steers—		
400-600	13 @ 14	15 @ 15 1/4
600-800	13 @ 14	15 1/4 @ 15 1/2
800-1000	13 @ 14	15 1/4 @ 15 1/2
Helfers, good, 400-600	11 @ 12 1/2	14 @ 15 1/4
Overs, 400-600	7 @ 8 1/2	7 1/4 @ 8 1/2
Head quarters, choice	12 @ 12	12 @ 12
Fore quarters, choice	12 @ 12	12 @ 12

## Beef Cuts.

Steer loins, prime	33 @ 34
Steer loins, No. 1	32 @ 33
Steer loins, No. 2	30 @ 30
Steer short loins, prime	45 @ 45
Steer short loins, No. 1	43 @ 44
Steer short loins, No. 2	39 @ 39
Steer loin ends (hips)	22 @ 22
Steer loin ends, No. 2	22 @ 22
Cow loins	17 @ 17
Cow short loins	22 @ 22
Cow loin ends (hips)	11 @ 11
Steer ribs, prime	24 @ 24
Steer ribs, No. 1	22 @ 22
Steer ribs, No. 2	21 @ 21
Cow ribs, No. 2	9 @ 9
Cow ribs, No. 3	7 1/2 @ 7 1/2
Steer rounds, prime	12 @ 12
Steer rounds, No. 1	12 @ 12
Steer rounds, No. 2	12 @ 12
Steer chucks, prime	11 @ 11
Steer chucks, No. 1	9 1/2 @ 9 1/2
Steer chucks, No. 2	8 1/2 @ 8 1/2
Cow rounds	7 @ 7
Cow chucks	7 @ 7
Steer plates	7 1/4 @ 7 1/4
Briskets, No. 1	4 @ 4
Steer navel ends	5 1/2 @ 5 1/2
Cow navel ends	4 @ 4
Fore shanks	6 @ 6
Hind shanks	4 @ 4
Strip loins, No. 1	55 @ 55
Strip loins, No. 2	55 @ 55
Steer butts, No. 1	27 @ 27
Steer butts, No. 2	18 @ 18
Beef tenderloins, No. 1	45 @ 45
Beef tenderloins, No. 2	45 @ 45
Pump butts	18 @ 18
Flank steaks	14 @ 14
Shoulder clods	9 @ 9
Hanging tenderloins	8 @ 8
Knuckles, green, 5 @ 8 lbs.	7 1/4 @ 7 1/4
Knuckles, green, 5 @ 6 lbs.	9 @ 9

## Beef Products.

Brains (per lb.)	5 @ 5
Hearts	5 @ 5
Tongues	12 @ 12
Sweetbreads	12 @ 12
Or tail, per lb.	7 @ 7
Fresh tripe, plain	4 @ 4
Fresh tripe, H. C.	8 @ 8
Livers	13 @ 13
Kidneys, per lb.	7 @ 7

## Veal.

Choice carcass	10 @ 11
Good carcass	8 @ 9
Good saddles	14 @ 14
Good racks	9 @ 10
Medium racks	5 @ 5 1/2

## Veal Products.

Brains, each	5 @ 6
Sweetbreads	28 @ 28
Calf livers	39 @ 39

## Lamb.

Choice lambs	12 @ 12
Medium lambs	10 @ 10
Choice saddles	15 @ 15
Medium saddles	13 @ 13
Choice fores	9 @ 9
Medium fores	7 @ 7
Lamb fries, per lb.	20 @ 20
Lamb tongues, per lb.	10 @ 10
Lamb kidneys, per lb.	20 @ 20

## Mutton.

Heavy sheep	2 1/2 @ 2 1/2
Light sheep	2 @ 2
Heavy saddles	4 @ 4
Light saddles	3 @ 3
Heavy fores	2 @ 2
Light fores	5 @ 5
Mutton legs	10 @ 10
Mutton loins	7 @ 7
Mutton stew	4 @ 4
Sheep tongues, per lb.	10 @ 10
Sheep heads, each	8 @ 8

## Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. av.	11 1/4 @ 11 1/4
Picnic shoulders	7 1/2 @ 7 1/2
Skinned shoulders	7 @ 7
Tenderloins	26 @ 26
Spare ribs	9 @ 9
Back fat	6 1/4 @ 6 1/4
Boston butts	8 1/2 @ 8 1/2
Boneless butts, cellar trim, 2 @ 4	12 @ 12
Hocks	5 @ 5
Tails	3 @ 3
Neck bones	3 @ 3
Silp bones	5 1/4 @ 5 1/4
Blade bones	5 1/4 @ 5 1/4
Pigs' feet	2 1/2 @ 2 1/2
Kidneys, per lb.	5 @ 5
Livers	4 @ 4 1/2
Brains	10 @ 10
Ears	4 1/2 @ 4 1/2
Snouts	7 @ 7
Heads	5 @ 5

## DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	18 1/4 @ 18 1/4
Country style sausage, fresh in link	17 @ 17
Country style sausage, fresh in bulk	16 @ 16
Country style pork sausage, smoked	15 @ 15
Frankfurts in sheep casings	14 @ 14
Frankfurts in hog casings	13 @ 13
Bologna in beef bungs, choice	13 @ 13
Bologna in beef middles, choice	14 @ 14
Liver sausage in beef bungs	15 @ 15
Smoked liver sausage in hog bungs	15 @ 15
Liver sausage in hog bungs	15 @ 15
Head cheese	20 1/2 @ 20 1/2
New England luncheon specialty	19 1/2 @ 19 1/2
Mixed luncheon specialty, choice	11 @ 11
Tongue sausage	10 @ 10
Blood sausage	15 @ 15
Sausage	15 @ 15
Polish sausage	14 @ 14

## DRY SAUSAGE.

Cervelat, choice, in hog bungs	28 @ 28
Thuringer cervelat	16 @ 16
Farmer	24 @ 24
Holsteiner	22 @ 22
B. C. salami, choice	37 @ 37
Milano salami, choice, in hog bungs	33 @ 33
B. C. salami, new condition	16 @ 16
Frisesse, choice, in hog middles	27 @ 27
Genoa style salami	39 @ 39
Pepperoni	25 @ 25
Mortadella, new condition	16 @ 16
Capicola	20 @ 20
Italian style hams	20 @ 20
Virginia hams	31 @ 31

## SAUSAGE MATERIALS.

Regular pork trimmings	4 @ 4
Special lean pork trimmings	5 @ 5
Extra lean pork trimmings	5 @ 5
Neck bone trimmings	4 1/2 @ 4 1/2
Pork cheek meat	4 1/2 @ 4 1/2
Pork hearts	3 1/2 @ 3 1/2
Pork loins	5 @ 5
Native boneless bull meat (heavy)	5 @ 5
Boneless chucks	5 @ 5
Shank meat	5 @ 5
Beef trimmings	4 1/2 @ 4 1/2
Beef chucks (trimmings)	4 1/2 @ 4 1/2
Dressed canners, 350 lbs. and up	4 1/2 @ 4 1/2
Dressed cutter cubs, 400 lbs. and up	4 1/2 @ 4 1/2
Dr. bologna bulls, 600 lbs. and up	4 1/2 @ 4 1/2
Beef tripe	24 @ 24
Pork tongues, canner trim, S. P.	6 @ 6

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	20
Domestic rounds, 140 pack	30
Export rounds, wide	45
Export rounds, medium	28
Export rounds, narrow	31
No. 1 weasands	13
No. 2 weasands	14
No. 1 bungs	12 1/2 @ 14
No. 2 bungs	10
Middles, regular	75
Middles, select wide, 2 @ 2 1/4 in. diameter	1.35
Middles, select, extra wide, 2 1/4 in. and over	2.25
Dried bladders:	
12-15 in. wide flat	1.35
10-12 in. wide, flat	.90
8-10 in. wide, flat	.40
6-8 in. wide, flat	.40 and 45
Hog casings:	
Narrow, per 100 yds.	2.00
Narrow, special, per 100 yds.	1.10
Medium, regular	.50
Wide, per 100 yds.	.50
Extra wide, per 100 yds.	.65
Export bungs	.30
Large prime bungs	.22
Medium prime bungs	.10 1/2 @ 11 1/4
Small prime bungs	.5 @ 6 1/4
Middles, per set	.20
Stomachs	.12

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.25
Large tins, 1 to crate	5.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	5.25
Large tins, 1 to crate	6.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	4.50
Large tins, 1 to crate	5.25

## DRY SALT MEATS.

Extra short clears	5 @ 5
Extra short ribs	5 @ 5
Short clear middle, 60-lb. av.	7 @ 7
Clear bellies, 18 @ 20 lbs.	5 @ 5
Clear bellies, 14 @ 16 lbs.	5 @ 5
Rib bellies, 20 @ 25 lbs.	5 @ 5
Rib bellies, 25 @ 30 lbs. smoked	5 @ 5
Fat backs, 10 @ 12 lbs.	5 @ 5
Fat backs, 14 @ 16 lbs.	5 @ 5
Regular plates	4 1/2 @ 4 1/2
Butts	4 @ 4

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.	13 @ 13
Fancy skd. hams, 14 @ 16 lbs.	14 @ 14
Standard reg. hams, 14 @ 16 lbs.	11 @ 11
Picnics, 4 @ 8 lbs.	12 @ 12
Fancy bacon, 6 @ 8 lbs.	15 @ 15
Standard bacon, 6 @ 8 lbs.	12 1/2 @ 12 1/2
No. 1 beef ham sets, smoked	20 @ 20
Outsides, 6 @ 9 lbs.	21 @ 21
Knuckles, 5 @ 9 lbs.	22 @ 22
Cooked hams, choice, skin on, fattened	21 @ 21
Cooked hams, choice, skinless, fattened	22 @ 22
Cooked picnics, skin on, fattened	15 @ 15
Cooked picnics, skinless, fattened	15 1/2 @ 15 1/2
Cooked loin roll, smoked	27 @ 27

## BARRELED PORK AND BEEF.

Mess pork, regular	\$ 17.00
Family back pork, 24 to 34 pieces	18.00
Family back pork, 35 to 45 pieces	18.00
Clear back pork, 40 to 50 pieces	14.00
Clear plate pork, 25 to 35 pieces	10.50
Brisket pork	13.00
Bean pork	13.50
Plate beef	10.00
Extra plate beef, 200 lb. bbl.	17.00

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	14.00
Pork tongues, 200-lb. bbl.	35.00
Lamb tongues, short cut, 200-lb. bbl.	37.00

## OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	11 @ 11
Nut 1-lb. cartons, f.o.b. Chicago	8 @ 8
(30- and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago	10 @ 10

## LARD.

Prime steam, cash (Bd. Trade)	4.52 1/4 @ 4.52 1/4
Prime steam, loose (Bd. Trade)	4.40 @ 4.40
Kettle rendered, tierces, f.o.b. Chgo.	4 @ 4
Redwood land, tierces, f.o.b. Chicago	6 1/2 @ 6 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	7 @ 7
Neutral, in tierces, f.o.b. Chicago	6 1/4 @ 6 1/4
Compound, vegetable, tierces, c.a.f.	6 @ 6

## OLEO OIL AND STEARINE.

Extra oleo oil	5 1/4 @ 5 1/4
Prime No. 1 oleo oil	5 @ 5
Prime No. 2 oleo oil	4 1/2 @ 4 1/2
Prime No. 3 oleo oil	3 1/2 @ 3 1/2
Prime oleo stearine, edible	5 1/2 @ 5 1/2

## TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 tirs.	3 1/2 @ 3 1/2
Prime packers' tallow	3 1/4 @ 3 1/4
No. 1 tallow, 10% f.f.a.	2 1/2 @ 2 1/2
No. 2 tallow, 40% f.f.a.	4 1/2 @ 4 1/2
Choice white grease	3 @ 3
A-White grease	2 1/2 @ 2 1/2
B-White grease, max. 5% acid	2 1/2 @ 2 1/2
Yellow grease, 10 @ 15%	2 1/2 @ 2 1/2
Brown grease, 40% f.f.a.	3 @ 3

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt	3 1/4 @ 3 1/4
White, deodorized, in bbls., f.o.b. Chgo.	6 1/2 @ 6 1/2
Yellow, deodorized	6 1/2 @ 6 1/2
Soap stock, 50% f.f.a., f.o.b.	nm.
Corn oil, in tanks, f.o.b. mills	4 1/2 @ 4 1/2
Soybean oil, f.o.b. mills	3.00 @ 3.20
Cocanut oil, seller's tanks, f.o.b. coast	3 1/4 @ 3 1/4
Refined in bbls., f.o.b. Chicago	7 @ 7 1/4

# Retail Section

## Cutting Pork at a Profit

### New Ways to Cut Fresh Hams to Attract Customers

While most hams are cured and smoked, fresh hams also have an important place in the retail market. This is particularly true of the green skinned ham, which is usually a heavy ham and hard to dispose of.

If the retailer features fresh ham steaks he must know how to dispose of the end pieces. If he bones and rolls the ham he can furnish roasts, steaks or slices with nothing left over.

In general, the boned skinned ham will make a roll of meat too large for popular need, but it has the advantage of adapting itself to as small cuts as the trade may demand.

The first step in making this boneless fresh pork roll is to remove the collar of skin from the ham. The aitch or butt bone is then removed, and the ham is opened to uncover the leg bone and shank bones. These are removed and the meat is folded into a symmetrical roll, the shank meat being tucked into the end of the roll and stitched to hold it inside while the roll is being tied.

The finished boned and rolled fresh skinned ham is an attractive piece of meat for the display counter, especially if it is so labelled as to indicate to the housewife that she can purchase just as much of this roll as she wants, and that it is all meat.

This is the third article in a series describing modern methods of cutting pork which are being introduced by the National Live Stock and Meat Board. Illustrations on opposite page.

### ONE CAUSE OF FAILURE.

Neglect to keep proper records of their business must be given high rank among inefficient methods and practices which each year force a needlessly large number of merchants, manufacturers and other business men into insolvency, it is indicated by the result of a recent study reported by the U. S. Department of Commerce.

Fewer than one-half—47.1 per cent—of a large number of failed businesses studied in a variety of lines kept adequate book records of their transactions, the failure study shows. Some 23.5 per cent of all concerns kept no books whatever, and 29.4 per cent kept records insufficient to supply necessary information for sound management.

Among retail merchants, 20.6 per

cent were found to be without books, 32.4 with inadequate records, and 47.0 per cent with adequate bookkeeping systems. Drug stores, dry goods stores, restaurants, gift shops and garages are shown to be at the bottom of the list with respect to sufficient bookkeeping, while electrical equipment stores, jewelers, laundries, automobile and radio dealers are among those most frequently found with a sufficient set of books.

Closely allied to faulty records as an aid to business failure was neglect to keep check of stock. Thirty-nine per cent of the insolvents admitted they never took inventory, including 64 per cent of the contractors, 40 per cent of the wholesalers, 31 per cent of the retailers, and 29 per cent of the manufacturers.

### PRICING IN ODD CENTS.

Some questions as to the value of odd-pricing in sales building are raised as the result of a recent study reported in the Journal of Retailing. A large number of customers were queried by questionnaire as to their reaction to the use of odd cents by retail stores. The following conclusions were drawn from the replies received.

1—Consumers are not convinced that odd prices signify accurate and scientific pricing.

2—The impression of saving is conditioned both by the character of the article and the reputation of the store.

3—The constant use of odd prices wears away the impression of saving and in some cases undermines confidence in the store.

4—In the case of certain types of articles, convenience of purchase is more important than possible savings.

Women appeared to be more apt than

men to believe they were being given a reduction in price, it is stated, the men being more frequently inclined to view the suggestion of reduction as intending to mislead.

### MEAT STAMP IS HARMLESS.

Customers of retail meat dealers frequently inquire regarding the purple inspection stamp on meat produced in government inspected meat plants. The ink used for this stamp is entirely harmless, say specialists of the U. S. Department of Agriculture. It is made of harmless ingredients—as harmless as fruit juices.

Formerly labels were attached to meat federally inspected and passed, but this proved expensive and otherwise unsatisfactory. The purple stamp provides a safe, clear and permanent mark of inspection for the benefit of the meat buyer. Its presence signifies that the meat came from an animal that passed a thorough inspection by trained men, both before and after slaughter.

### NEWS OF THE RETAILERS.

Damage estimated at \$7,000 was caused by fire recently in the Trenton Grocery & Market, Trenton, Neb.

A retail meat department has been added to the Groves Grocery, Ladysmith, Wis.

The business building at the corner of Main and Monroe sts., Bloomington, Ill., is being remodeled for a retail meat market.

Clyde Hayward has engaged in the retail meat business in Waterloo, Ia.

Independent Grocery & Meat Co., has opened a food store on Third ave. Southwest, Waterloo, Ia.

Herman Bunkelmann has purchased the R. G. Proknow meat market, Fond du Lac, Wis.

J. B. Archer has taken over the meat department in the Schweder store, Boone, Ia.

Joe Pasich has opened the Economy Meat Market in International Falls, Minn.

W. E. Brophy has closed his retail meat store on Vermillion st., Hastings, Neb.

Harry Hill and George Blood have opened a meat market at 916 Main st., Rapid City, S. D.

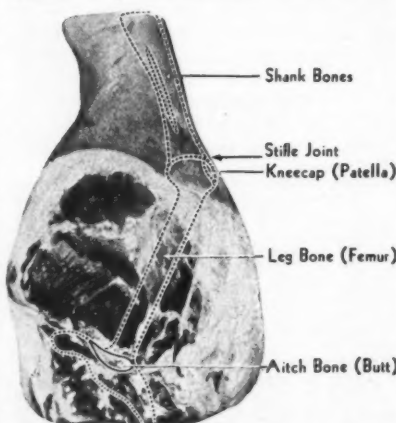
A. Kramer is making plans to open a retail meat store at 1825 South Muskego ave., Milwaukee, Wis.

Schuppler and Willette have taken over the meat department in Nelson's Grocery, Rhinelander, Wis.

North American Meat Co. has applied for a license to conduct a retail meat and grocery business at 25 South 5th st., Minneapolis, Minn.

Morris Lostzky has applied for a license to open a retail meat business at 641 Selby ave., St. Paul, Minn.

The W. T. Trainer Meat Market, Algonia, Ia., has been sold to M. G. Bauman.



LOCATION OF BONES IN HAM.

While a large percentage of the supply of hams is cured and smoked, the fresh product also has an important place in the retail market.

In making the boneless cuts of fresh ham as described here, it will be helpful to keep in mind the location of the bones as shown in the picture.

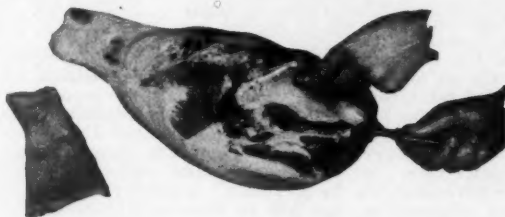


## One of Three Ways to Bone and Roll Fresh Skinned Hams

Utilize the fresh skinned ham to the best advantage. Boneless cuts appeal to the consumer; also fill a demand for pork to be barbecued. To eliminate the slow-moving end cuts the entire ham may be boned and rolled, providing a piece of meat from which easily-carved roasts of desirable size may be obtained.



1. Remove the skin, or collar, from the shank end of the ham.



2. Remove the aitch (butt) bones.

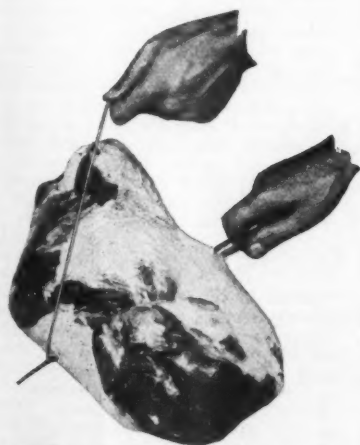
3. Open ham to uncover leg (femur) bone and shank bones.



4. Remove shank bones and leg (femur) bone.



6. Tuck shank meat into end of roast and stitch to hold it inside while roll is being tied.



7. The completed Boned and Rolled Fresh Skinned Ham.



5. Fold ham into symmetrical roll and stitch to hold in place.

Another method will be shown next week.

# New York Section

## AMONG RETAIL MEAT DEALERS.

Clear skies and balmy weather last Sunday helped to make the old fashioned picnic of Ye Olde New York Branch at Breinlinger's Old Point Comfort Park in the Bronx a success. Ample grounds for games for old and young, dancing and bowling as well as visiting, made a most enjoyable afternoon and evening for those who attended the affair. Probably the sports that attracted the most attention were the tug of war and fat man's race. In the former Jamaica and Westchester defeated Staten Island and Washington Heights. In the latter Gus Fernquist of Jamaica carried off the honors and was awarded an electric clock. The balloon match among the women was won by Mrs. Maum. Mrs. Michels won the peanut race. G. Himself won first bowling prize with three perfect scores, Ruddy Schumacher was second. Henry Fischer and H. Block tying for third and fourth. There was some fine plays when such good players as Fred Hirsch,

William Ziegler and Otto Vogt were runners up. In the women's match Mrs. Fred Hirsch won first with Mrs. A. Anselm second, and Mrs. Oscar Schaefer third.

Chairman Christ Stein presided at the meeting of Eastern District Branch last week. A large attendance was present. Among the committees to report was the membership. They proposed a plan whereby the Branch would be cut up into teams of five men, headed by a captain. A theatre party and dinner will be tendered to the team that develops the most new members from October 1 to December 31. In addition will be useful prizes, given to members securing the largest number of members personally. Second and third prizes will also be awarded. A report on Sunday law violators was made. A talk was given by John Tschogl, a member who has just returned from Germany, Switzerland, France and Hungary. Mr. Tschogl said meat there is

not the same high quality as here. Next meeting will be in Schwaben Hall, October 11, to which all retail meat dealers are invited.

Eastern District Ladies' Auxiliary luncheon and bunco at the Food Craft Shops, Brooklyn, Thursday of last week was a wonderful social and financial success. After a delightful luncheon, bunco was played and afternoon tea was served. There were individual prizes of handkerchiefs for each table and some of the companies demonstrating also awarded prizes. Chairlady Mrs. Schaeffer and her committee, as well as president Mrs. Al. Haas and the officers, deserve much credit for the event.

Jamaica Branch gave up their regular meeting on Tuesday of this week to run a card and bunco party for the benefit of a needy friend. The affair was a decided success socially and financially. There were individual table prizes of ice box sets, as well as door prizes. Coffee and cake were served.

At the meeting of South Brooklyn Branch Tuesday it was decided to start a series of lectures to be delivered by the members. A different member will speak at each meeting. He will select his own subject. At the next meeting, October 18, B. Van Gelder will be the lecturer.

The Bronx Butcher Bowling Club started its fall activities on Monday of this week. They are all ready for an active winter program and have openings for about ten new members.

Another granddaughter has been added to the Charles Shuck family. Mr. Shuck is treasurer of the National Association and Mrs. Shuck is a member of the Ladies' Auxiliary.

I. Werden, Ye Olde New York Branch and Mrs. Werden announce the arrival of their first grandchild, a daughter, born to their daughter and son-in-law, Mr. and Mrs. Alfred Forst.

## BRONX FOOD FAIR.

The third annual Bronx-Westchester Food Fair held at the New York Coliseum closed October 7, with records showing an attendance for the two weeks in excess of that for the previous year when some 300,000 persons visited the exhibition. Many new products and household appliances were demonstrated and particular interest was shown in the General Foods display of Birdseye frosted meats, vegetables and fruits in C. V. Hill cases. The Worcester Salt booth attracted considerable attention with its new salt toothpaste and its slogan "your mouth will sing its praises." Another attraction was Ed. Churchill, "salt artist," who drew pictures with colored salt on a velvet canvas in the International Salt Company's section. Side attractions at the show included an authenticated version of the old-time bar, brass rail, mirror and other equipment devoted to the serving of Ruppert's Knickerbocker Brew and Gobel's frankfurts. Others displaying food products included Swift & Company, Silz, Kingan, Standard Brands and Great Atlantic & Pacific Tea Co.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Oct. 6, 1932:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
YEARLINGS (1) (300-550 LBS.):				
Choice	\$13.00@14.50		\$13.50@15.50	
Good	11.00@13.00		12.00@14.00	
Medium	9.00@11.00			
STEERS (550-700 LBS.):				
Choice	13.00@14.50		13.50@15.50	\$14.00@15.00
Good	11.00@13.00		12.00@14.00	12.00@14.00
STEERS (700 LBS. UP):				
Choice	14.00@15.50	\$14.50@15.50	13.50@15.50	14.00@15.00
Good	12.50@14.00	11.50@14.50	12.00@14.00	12.00@14.00
STEERS (500 LBS. UP):				
Medium	9.00@11.00	8.00@11.50	8.00@12.00	9.00@11.00
Common	7.00@9.00	6.00@8.00	7.00@8.00	7.00@9.00
COWS:				
Good	7.50@8.50	6.50@7.50	7.50@9.00	7.50@8.50
Medium	6.50@7.50	5.50@6.50	6.50@7.50	7.00@7.50
Common	5.50@6.50	5.00@5.50	6.00@6.50	6.00@7.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	9.00@11.00	12.00@13.00	12.00@14.00	11.00@12.00
Good	8.00@9.00	10.00@12.00	9.00@12.00	10.00@11.00
Medium	7.00@8.00	8.00@10.00	8.00@9.00	8.00@10.00
Common	6.00@7.00	7.00@8.00	7.00@8.00	7.00@8.00
CALF (2) (3):				
Choice				
Good	7.00@8.00	8.00@9.00	7.00@9.00	9.00@10.00
Medium	6.00@7.00	7.00@8.00	6.50@8.00	8.00@9.00
Common	5.00@6.00	6.00@7.00	6.00@7.00	7.00@8.00
Fresh Lamb and Mutton:				
LAMB (35 LBS. DOWN):				
Choice	11.00@12.00	12.00@13.00	12.00@13.00	13.00@14.00
Good	10.00@11.00	11.00@12.00	11.00@12.50	12.00@13.00
Medium	9.00@10.00	9.50@11.00	10.00@11.50	11.00@12.00
Common	8.00@9.00	8.50@9.50	9.00@10.50	9.00@10.00
LAMB (39-45 LBS.):				
Choice	11.00@12.00	12.00@13.00	12.00@13.00	13.00@14.00
Good	10.00@11.00	11.00@12.00	11.00@12.50	12.00@13.00
Medium	9.00@10.00	9.50@11.00	10.00@11.50	11.00@12.00
Common	8.00@9.00	8.50@9.50	9.00@10.50	9.00@10.00
LAMB (46-55 LBS.):				
Choice	10.00@11.00	11.00@12.00	11.00@12.00	12.00@13.00
Good	9.00@10.00	10.00@11.00	10.00@11.00	11.00@12.00
MUTTON (EWE) 70 LBS. DOWN:				
Good	4.00@5.00	5.00@6.00	5.50@7.00	5.00@6.00
Medium	3.00@4.00	4.00@5.00	4.50@5.50	4.00@5.00
Common	2.00@3.00	3.00@4.00	3.00@4.50	3.00@4.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	9.50@11.50	11.00@12.00	10.00@12.00	11.00@13.00
10-12 lbs. av.	9.00@10.50	11.00@12.00	9.50@12.00	11.00@13.00
12-15 lbs. av.	8.00@9.50	10.00@11.00	9.00@10.50	10.00@12.00
16-22 lbs. av.	6.50@7.00	8.00@9.00	7.50@9.00	8.00@10.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	6.00@7.00		8.00@9.00	8.00@9.50
PICNICS:				
6-8 lbs. av.		8.50@9.00		7.50@8.00
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	7.00@9.00		9.50@11.00	9.00@11.00
SPARE RIBS:				
Half sheets	6.50@7.50			
TRIMMINGS:				
Regular	4.00@4.50			
Lean	6.00@7.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

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# MEAT BAGS

BURLAP STOCKINETTE COTTON

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Joseph Wahlman, Dept. Mgr.  
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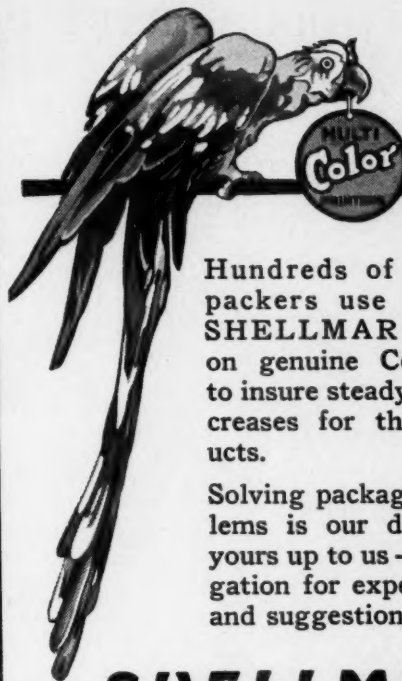
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*Bemis Stockinette*



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**SHELLMAR**  
PRODUCTS COMPANY  
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## NEW YORK NEWS NOTES.

A. G. Versen, canned food department, Armour and Company, Chicago, was a visitor to New York during the past week.

Trunz Pork Stores, inc., opened the forty-seventh store of their chain on September 30 at 138th st. and St. Anns ave., Bronx.

J. A. Brady, manager, Van Wagenen & Schickhaus, Newark, N. J., has just returned from a vacation spent at Spring Lake, N. J.

M. G. Middaugh, head of the branch house sales department, Swift & Company, Chicago, visited in New York during the past week.

O. E. Jones, head of the refinery department, Swift & Company, Chicago, visited at the Jersey City plant for a few days during the past week.

A. C. Sinclair, vice president in charge of branch houses, Kingan & Co., Indianapolis, Ind., spent a few days in New York during the past week.

Hugh Collins, sales manager, Wilmington Provision Co., Wilmington, Del., visited New York during the past week and called on several of his friends in the trade.

Meat, fish and poultry seized and destroyed by the health department in the city of New York during the week ended October 1, 1932, were as follows: Meat.—Brooklyn, 2,561 lbs.; Manhattan,

5,320 lbs.; Queens, 71 lbs.; total, 7,952 lbs. Fish.—Brooklyn, 29 lbs.; Queens, 47 lbs.; total, 76 lbs. Poultry.—Brooklyn, 24 lbs.; Manhattan, 22 lbs.; Bronx, 10 lbs.; total, 56 lbs.

## MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Oct. 1, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Canned meats	.....	9,000 lbs.
Canada—Bacon	.....	5,675 lbs.
Canada—Sausage	.....	717 lbs.
Canada—Pork cuts	.....	149 lbs.
Canada—Frozen pork cuts	.....	527 lbs.
Canada—Sweet pickled hams	.....	15,000 lbs.
England—Liverpaste	.....	308 lbs.
England—Prepared meats	.....	502 lbs.
Germany—Ham	.....	5,286 lbs.
Germany—Sausage	.....	7,296 lbs.
Germany—Bacon	.....	410 lbs.
Italy—Ham	.....	2,035 lbs.
Italy—Sausage	.....	7,208 lbs.

# United Dressed Beef Company

## J. J. Harrington & Company

### CITY DRESSED BEEF, LAMB AND VEAL, POULTRY

**Packer Hides, Calf Skins, Oleo Oils, Stearine, Cracklings, Stock Food, Tallows, Horns and Cattle Switches, Pulled Wool and Pickled Skins**

43RD and 44TH STREETS  
FIRST AVE. and EAST RIVER

**NEW YORK CITY**

Telephone Murray Hill 2300



## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium .....	\$ 6.25 @ 7.50
Cows, common to medium .....	2.75 @ 3.75
Bulls, common to medium .....	2.90 @ 3.25

## LIVE CALVES.

Vealers, good to choice .....	\$ 7.00 @ 8.00
Vealers, medium .....	5.00 @ 6.50

## LIVE LAMBS.

Lambs, good to choice .....	\$ 6.00 @ 6.50
Lambs, medium .....	5.00 @ 5.50

## LIVE HOGS.

Hogs, 200-240 lbs. ....	\$ 3.80 @ 4.75
Hogs, 230-260 lbs. ....	3.50 @ 4.50

## DRESSED HOGS.

Hogs, 90-140 lbs., good to choice .....	\$ 6.75 @ 7.00
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## DRESSED BEEF.

## CITY DRESSED.

Choice, native, heavy .....	@ 17
Choice, native, light .....	@ 17
Native, common to fair .....	@ 15

## WESTERN DRESSED BEEF.

Native steers, 600 @ 800 lbs. ....	@ 16
Native choice yearlings, 440 @ 600 lbs. ....	@ 16
Good to choice heifers .....	@ 14
Good to choice cows .....	@ 12
Common to fair cows .....	@ 9
Fresh bologna bulls .....	@ 7

## BEEF CUTS.

	Western.	City.
No. 1 ribs .....	@ 22	@ 24
No. 2 ribs .....	@ 20	@ 22
No. 3 ribs .....	@ 17	@ 18
No. 1 loins .....	@ 30	@ 30
No. 2 loins .....	@ 24	@ 25
No. 3 loins .....	@ 20	@ 20
No. 1 hinds and ribs .....	@ 19	@ 21
No. 2 hinds and ribs .....	@ 18	@ 19
No. 3 hinds and ribs .....	@ 14	@ 17
No. 1 rounds .....	@ 14	@ 15
No. 2 rounds .....	@ 13	@ 14
No. 3 rounds .....	@ 12	@ 13
No. 1 chuck .....	@ 13	@ 14
No. 2 chuck .....	@ 11	@ 12
No. 3 chuck .....	@ 10	@ 11
Bolognas .....	6 1/2 @ 7 1/2	7 1/2 @ 8
Rolls, reg., 6 @ 8 lbs. avg. ....	22	@ 23
Rolls, reg., 4 @ 6 lbs. avg. ....	17	@ 18
Tenderloins, 4 @ 6 lbs. avg. ....	50	@ 60
Tenderloins, 5 @ 6 lbs. avg. ....	50	@ 60
Shoulder clods .....	11	@ 12

## DRESSED VEAL.

Good .....	12 1/2 @ 13 1/2
Medium .....	11 1/2 @ 12 1/2
Common .....	8 @ 11

## DRESSED SHEEP AND LAMBS.

Lambs, choice .....	12 1/2 @ 13 1/2
Lambs, medium .....	11 1/2 @ 12 1/2
Sheep, good .....	8 @ 8
Sheep, medium .....	5 @ 7

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10 @ 12 lbs. ....	@ 13
Pork tenderloins, fresh .....	@ 30
Pork tenderloins, frozen .....	@ 22
Shoulders, Western, 10 @ 12 lbs. avg. ....	@ 9
Butts, boneless, Western .....	@ 14
Butts, regular, Western .....	@ 10
Hams, Western, fresh, 10 @ 12 lbs. avg. ....	@ 11
Picnic hams, Western, fresh, 6 @ 8 lbs. ....	@ 9
average .....	@ 8
Pork trimmings, extra lean .....	@ 8
Pork trimmings, regular, 50% lean .....	@ 8
Spareribs, fresh .....	@ 8

## SMOKED MEATS.

Hams, 8 @ 10 lbs. avg. ....	13 1/2 @ 14 1/2
Hams, 10 @ 12 lbs. avg. ....	13 @ 14
Hams, 12 @ 14 lbs. avg. ....	12 1/2 @ 13 1/2
Picnics, 4 @ 6 lbs. avg. ....	9 1/2 @ 10
Picnics, 6 @ 8 lbs. avg. ....	9 @ 9 1/2
Rollettes, 8 @ 10 lbs. avg. ....	11 1/2 @ 12 1/2
Beef tongue, light .....	@ 25
Beef tongue, heavy .....	@ 25
Bacon, boneless, Western .....	@ 15
Bacon, boneless, city .....	@ 14
City pickled bellies, 5 @ 10 lbs. ....	@ 12

## FANCY MEATS.

Fresh steer tongues, untrimmed .....	15c a pound
Fresh steer tongues, l. c. trim'd .....	30c a pound
Sweetbread, beef .....	25c a pound
Sweetbread, veal .....	60c a pair
Beef kidneys .....	10c a pound
Mutton kidneys .....	10c each
Livers, beef .....	25c a pound
Oxtails .....	15c a pound
Beef hanging tenders .....	24c a pound
Lamb fries .....	10c a pair

## BUTCHERS' FAT.

Shop fat .....	@ 40 per cwt.
Breast fat .....	@ 75 per cwt.
Edible suet .....	@ 1.50 per cwt.
Cond. suet .....	@ 75 per cwt.

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals .....	6	.75	.80	.85	1.10
Prime No. 2 veals .....	5	.60	.65	.70	.85
Buttermilk No. 1 .....	4	.50	.55	.60	...
Buttermilk No. 2 .....	3	.40	.45	.50	...
Branded Grubby .....	2	.25	.30	.35	.40
Number 3 .....	2	.30	.35	.40	...

## BUTTER.

Creamery, extras (92 score) .....	@ 20 1/2
Creamery, firsts (91 score) .....	19 1/2 @ 20
Creamery, firsts (88 score) .....	@ 18

## EGGS.

(Mixed Colors.)

Special packs, including unusual henney selections .....	@ 20
Standards .....	@ 22
Rehanded receipts .....	@ 24
Checks .....	@ 18

## LIVE POULTRY.

Powls, colored, via express .....	@ 19
Chickens, Rocks, fancy via express .....	@ 20
Chickens, Leghorns .....	@ 12

## DRESSED POULTRY.

## FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb. ....	@ 20
Western, 48 to 54 lbs. to dozen, lb. ....	@ 17
Western, 43 to 47 lbs. to dozen, lb. ....	@ 16
Western, 36 to 42 lbs. to dozen, lb. ....	@ 13
Western, 30 to 35 lbs. to dozen, lb. ....	@ 12

Fowls—fresh—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb. ....	@ 21
Western, 48 to 54 lbs. to dozen, lb. ....	@ 18
Western, 43 to 47 lbs. to dozen, lb. ....	@ 17
Western, 36 to 42 lbs. to dozen, lb. ....	@ 16
Western, 30 to 35 lbs. to dozen, lb. ....	@ 15

## Ducks—

Long Island, No. 1 .....	@ 16
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## Squabs—

White, ungraded, per lb. ....	@ 25
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## Turkeys, frozen—dry pkd.:

Young toms .....	@ 18
Young hens .....	@ 20

Fowls, frozen—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb. ....	@ 20
Western, 48 to 54 lbs. to dozen, lb. ....	@ 17
Western, 43 to 47 lbs. to dozen, lb. ....	@ 16

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Sept. 29, 1932:

	Sept. 23	24	26	27	28	29
Chicago .....	19 1/2	19 1/2	19 1/2	19 1/2	19 1/2	19 1/2
New York .....	20 1/2	20 1/2	20 1/2	20 1/2	20 1/2	20 1/2
Boston .....	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2
Phila. ....	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	20	19 1/2	19 1/2	19 1/2	19	19 1/2
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Receipts of butter by cities (tons):

	This week.	Last week.	Last 1833.	Since Jan. 1—1931.
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Chicago .....	32,949	37,697	28,835	2,422,759
N. Y. ....	44,694	48,469	48,307	3,077,680
Boston .....	15,773	14,512	10,391	941,977
Phila. ....	15,798	15,025	12,687	962,791

Total 109,214 113,703 100,220 7,405,107 7,261,609

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	Sept. 29.	Sept. 29.	Sept. 30.	last year.
Chicago .....	144,282	215,950	19,885,683	17,632,270
New York .....	6,882	297,288	13,481,136	8,168,710
Boston .....	17,434	87,453	5,847,639	5,492,980
Phila. ....	24,668	142,842	2,921,005	2,085,830
Total .....	193,266	743,533	42,138,061	33,379,790

FERTILIZER MATERIALS.  
BASIS NEW YORK DELIVERY.

## Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlanta ports .....	\$20.50 @ 22.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York .....	@ 1.00
Blood, dried, 15-16% per unit .....	@ 1.00
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory, 1.50 @ 1.50	
Fish guano, foreign, 13 @ 14% ammonia, 10% B. P. L. ....	2.25 @ 2.50
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd. Balt. & Norfolk .....	1.75 @ 2.00
Soda Nitrate, per net ton .....	@ 22.50
In 200-lb. bags .....	@ 24.25
In 100-lb. bags .....	@ 24.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk .....	1.50 @ 1.50
Tankage, unground, 9 @ 10% ammonia .....	1.50 @ 1.50

## Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. ....	@ 23.00
Bone meal, raw, India, 4 1/2 and 50 bags, per ton, c.i.f. ....	@ 23.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 15% fat .....	@ 1.50

## Potash.

Manure salt, 30% bulk, per ton .....	@ 11.00
Kainit, 14% bulk, per ton .....	@ 5.75
Muriate in bags, per ton .....	@ 17.12
Sulphate in bags, per ton .....	@ 47.00
Potash Salts are less 3% Discount.	

## Beef Cracklings.

50% unground .....	@ 8
60% unground .....	@ 8

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces .....	75.00 @ 80.00
Shin bones, avg. 40 to 45 lbs., per 100 pieces .....	@ 80.00
Black or striped hocks, per ton .....	45.00 @ 50.00
White hocks, per ton .....	@ 50.00
Thin bones, avg. 85 to 90 lbs., per 100 pieces .....	@ 75.00
Horns, according to grade .....	75.00 @ 200.00

## NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Oct. 1, 1932, with comparisons:

	Week ended Oct. 1.	Prev. week.	Cur. week, 1931.
West. drsd. meats:			
Steers, carcasses .....	7,025	7,697	1,200
Cows, carcasses .....	732	849	87
Bulls, carcasses .....	350	304 1/2	16
Veals, carcasses .....	8,480	9,773	1,300
Lambs, carcasses .....	761	36,314	20,412
Mutton, carcasses .....	33,467	2,062	1,000
Beef cuts, lbs. ....	465,311	437,170	268,629
Pork cuts, lbs. ....	1,614,413	2,176,943	1,893,717

## Local slaughters:

Cattle .....	8,528	8,894	1,800
Calves .....	13,820	13,381	14,771
Hogs .....	49,822	49,254	37,244
Sheep .....	64,312	76,357	60,000

## PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Oct. 1, 1932:

	Week ended Oct. 1.	Prev. week.	Cur. week, 1931.
West. drsd. meats:			
Steers, carcasses .....	2,258	2,669	1,270
Cows, carcasses .....	1,029	1,219	80
Bulls, carcasses .....	351	328	16
Veals, carcasses .....	1,276	1,258	1,400
Lambs, carcasses .....	16,072	17,779	16,710
Mutton, carcasses .....	8,156	961	1,000
Pork, lbs. ....	476,141	500,937	364,400

## Local slaughters:

Cattle .....	1,650	1,944	1,800
Calves .....	2,746	3,054	1,800
Hogs .....	17,911	18,244	14,977
Sheep .....	8,898	10,255	8,000

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Oct. 1, 1932, with comparisons:

	Week ended Oct. 1.	Prev. week.	Cur. week, 1931.
West. drsd. meats:			
Steers, carcasses .....	2,456	2,399	1,000
Cows, carcasses .....	2,652	2,004	1,000
Bulls, carcasses .....	5	56	16
Veals, carcasses .....	706	711	1,000
Lambs, carcasses .....	23,173	23,374	1,000
Mutton, carcasses .....	618	732	1,000
Pork, lbs. ....	339,080	246,000	200,000

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